

MENU

FRI-SAT: 12PM-2.30PM / TUES-SAT: 5PM-9.00PM

-PLEASE ORDER AT THE BAR-

Pan con tomate (spanish bread, oil, tomato, garlic) 5

TAPAS *Entrée plates to share*

Patatas bravas, spicy roast tomato aioli *V, DF* 8
Roasted portabello mushroom, goats cheese tostada *open toast V* 10
Jamon *ham*, pimenton, Manchego *sheep cheese* croquettes (x4) 10
Fried calamari, pimenton, roast tomato aioli *DF* 12
Chicken skewers, piquillo emulsion *GF, DF* 15

ENSALADAS *Salads*

Baby spinach, raisins, hazelnuts, Pedro Ximenez *VG, GF* 9
Broccoli, chilli, parsley, almonds *GF, VG* 10
Tomato, spanish onion, parsley, roasted croutons *VG, GFA* 10
Add; Chargrilled chicken or Cuca sardines or White anchovies +7

PARA COMPARTIR *To Share / Serves 2*

Spanish cheese board, lavosh, dried figs, nuts *V, GFA* 14
Spanish cured meat board, Spanish pickles & toasts *DF, GFA* 18

RACIONES *Mains*

Spanish grilled vegetable salad *VG, GF* 18
Portuguese chicken breast, parsley, lemon, potato *GF, DF* 28
Paella - chorizo, chicken, mussels, prawn *GF, DF* 28
Chilli garlic prawns, butter beans, tomato *GF* 30
Sirloin steak_(300g) with lemon, pimenton herb butter, piquillo peppers *GF* 33
A La Parrilla - semi cured chorizo, txistorra sausage, roast pork belly *DF, GF* 28
Add; Sliced sirloin steak +12

POSTRES *Dessert*

Bocachino *cappuccino, churro, chocolate V, GF* 7
Churros con ciocolata *V* 10
Almond torrone ice cream, Pedro Ximenez & raisin ice cream 11
Valencian orange & almond cake, cinnamon ice cream *V, GF* 11
Crema catalana *V, GF* 11
Affogato Boca *Vanilla ice cream with a mini patron espresso martini* 14

V= Vegetarian, GF=Gluten free, DF = Dairy free, VG = Vegan, A = Available