

## TO START

### COCKTAILS

#### Lala Land

Gin · Bergamot Italicus · Fresh Basil  
16.00

#### Pasión de Málaga

Ojo de Dios Mezcal · Ancho Reyes · Grapefruit  
16.00

#### Psichee

Tapatio Tequila · Ojo de Dios Mezcal · Agave  
and Squid Ink  
16.00

#### Amor de Penelope's

Bacardi Coconut · Aperol · Berries  
16.00

### BREADS AND DIPS

#### Coca Bread <sup>V</sup>

Salsa Verde · Labneh  
8.00

#### Pao de Queijo

Cheese Bread · Miso Honey  
8.00

#### Pita Bread

Garlic Oil  
4.00

#### Mushroom Hummus <sup>VG N</sup>

Pine Nuts · Pita  
8.00

#### Whipped Cod's Roe

Vegetable Crisps · Trout Keta  
9.00

### NIBBLES

#### Chicharrones

Date Ketchup · Sumac Salt  
6.00

#### Pan Con Tomate

Cantabrian Anchovy  
8.00

#### Jamón Croquetas

8.00

#### Marinated Olives

Preserved Lemon · Marjoam  
6.50

## SMALL PLATES

### VEG

Manouri Bourekas<sup>V</sup>  
Truffle Honey · Raspberry  
12.00

Roasted Aubergine<sup>VG</sup>  
Pomegranate Pico de Gallo · Tahini  
12.00

Beetroot Tartare<sup>GFVG</sup>  
Preserved Lemon · Avoganoush · Sour Cherry  
9.00

Charred Celeriac<sup>V</sup>  
Herby Pil Pil · Caper Zhug · Kombu  
11.00

### SEA

Seabream Tartare<sup>GF</sup>  
Gazpacho · Caviar · Habanero  
13.50

Tuna Ceviche<sup>N</sup>  
Aji Blanco · Seaweed · Mango  
15.00

Salmon Ceviche  
Red Velvet Tigermilk · Avocado  
13.00

Spanish Hosos Prawns  
Preserved Lemon · Chimichurri  
14.00

Calamari  
Coriander · Black Challah · Chilli  
14.00

### LAND

Lamb Sweetbread<sup>GF</sup>  
Chicken Sauce · Seaweed · Tarragon  
13.00

Iberico Pork  
Anchovy Aioli · Bitter Leaves · Sobrasada  
14.00

Ox Cheek<sup>N</sup>  
Jerusalem Artichoke Puree · Chestnut Dukkah  
16.00

Chicken Pastel  
Banana Leaf · Chicken Aioli · Creolla  
12.00

## LARGE PLATES

### VEG

Artichoke Paella <sup>VG</sup>

Freekeh · Sun-dried Tomato · Green Harissa  
25.00

Israeli Couscous <sup>NV</sup>

Aged Castellano · Wild Mushrooms · Tahini ·  
Aji Verde  
24.00

### SEA

Octopus Paella

Freekeh · Israeli Style · Squid Ink  
35.00

Sea Trout <sup>GF</sup>

Saffron Cream · Keta · Chard  
29.00

Seafood on Fire

Fruits of the Sea · Arak · Brown Crab Cream  
Pita  
70.00

Monkfish

Brown Crab XO · Shellfish Crema · Shimeji  
33.00

### SIDES

Baharat Patatas <sup>VG GF</sup>

Lime · Confit Garlic  
6.00

Mushroom and Kale <sup>VG</sup>

Confit Garlic  
7.00

Israeli Tomato Salad <sup>VG</sup>

Grape · Mint  
6.50

### LAND

Beef Short Rib

Mushroom Jus · Baharat Potato · Onion  
Ketchup  
36.00

Lamb Cutlets

Garlic Toum · Preserved Lemon · Chimichurri  
35.00

Ribeye 255g <sup>N</sup>

Almond Salsa Macha · Guindilla  
36.00

Chicken Shawarma

Amba Yogurt · Mujadara  
25.00

Sirloin 700g

Himalayan Salt Aged · Matbucha  
80.00

Pork Tomahawk

600g · Kasari Corn Grits · Guanciale  
30.00

## TO FINISH

### DESSERTS

Milhojas<sup>N</sup>

Pistachio Cream · Rose · Strawberries

12.00

Baklava Cheesecake<sup>N</sup>

Pistachio · Honey Syrup

12.00

Chocolate Tart<sup>N</sup>

Miso Hazlenut · Salted Date Caramel

10.00

Bomba de Helados

Selection of Handmade Ice Creams

2.00 (Per Scoop)

### DIGESTIFS

El Candado Pedro Ximenez, Spain

70ml

8.00

Fino Inocente Pago De Macharnudo,

Spain

70ml

7.00

Graham's Fine White Vinho Do Porto,

Portugal

70ml

9.00

Graham's Late Bottled Vintage Port,

Potugal 2017

70ml

9.00

All prices are in GBP and a discretionary service charge of 12.5% will be added to your bill. VAT 20% included.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free N: Nuts