

copita

TAPAS | WINE | GIN

cocktails

£12.00

spiced blueberry mojito | smoked honey old fashioned
sloe negroni | stormy caballero | iced margarita

mocktails

£6.5

apple & fruits of the forest | iced strawberry & pineapple

pork scratchings £3.5

artisan sourdough £4.5

pan con tomate £5

olives £4.5

fried & salted communa almonds £4.5

sourdough toast & alioli £4.5

boquerones £6

lomito iberico de bellota £9.5

jamón iberico de cebo £11

jamón iberico de bellota (50g) £19

mixed iberico charcuterie £19

artisan cheese board £17

If you suffer from a food allergy or intolerance, please let your server know when you are placing your order. A discretionary 12.5% service charge will be added to the bill.

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| mushroom croquettes | £4.5 |
| pimientos de padrón | £6.9 |
| marinated beetroot, miso, blackberries & hazelnuts | £6.9 |
| tortilla de patata | £8.5 |
| sweet potato bravas, alioli, peanuts | £8.5 |
| cauliflower, pea tahini, garlic & chilli emulsion | £8.5 |
| truffled goat's cheese, almond, honey, pink peppercorn | £8.5 |
| burnt aubergine, labneh, pomegranate, nuts | £9.9 |
| artichoke, parsnip chips & ajo blanco | £11 |
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| scallops, cauliflower purée, chorizo oil | £12 |
| seabass ceviche, jalapeño gazpacho & fried corn tortilla | £14.5 |
| black ink rice, mussels, squid | £15 |
| premium gamba roja (red prawns) a la plancha | £16 |
| grilled octopus leg, crushed potato, paprika, capers | £21 |
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| jamón & oloroso croquettes | £8.9 |
| basque chorizo, piquillo picante, caperberries | £11 |
| boneless chicken leg, escalivada, romesco | £12 |
| beef oniglet, manchego & jerez brandy sauce, Spanish onions | £13 |
| ox cheek, potato purée, px sauce, honey alioli, chive oil | £16 |
| acorn-fed abanico ibérico pork, cherry chimichurri, artichoke | £17 |

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