

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

jamon iberico de cebo £11

jamon iberico de bellota (50g) £19

mixed iberico charcuterie £19

artisan 3 cheeses board £17

artisan 4 cheeses board for £21

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	£8.5
tortilla de patata	£8.5
potato bravas, alioli	£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
scallops, cauliflower purée, chorizo oil	£12
premium langostino (king prawns), garlic, chilli & butter	£12
seabass ceviche, jalapeño gazpacho & fried corn tortilla	£14.5
black ink rice, squid, onion alioli	£15
grilled octopus' leg, crushed potato, paprika, capers	£21
jamón & oloroso croquettes	£8.9
grilled chorizo, sweet potato, mustard vinaigrette	£8.9
boneless chicken leg, escalivada, romesco	£12
beef oniglet, manchego & jerez brandy sauce, Spanish onions	£13
ox cheek, potato purée, px sauce, chive oil	£16
acorn-fed abanico ibérico pork, cherry chimichurri, artichoke	£17

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