

copita

TAPAS | WINE | GIN

pork scratchings	£3.5
artisan sourdough & olives	£6.5
fried & salted marcona almonds	£4.5
boquerones	£6
chorizo iberico de bellota	£8
hand carved jamon iberico de bellota (50g)	£23
artisan cheese board, quince, grapes, walnuts & picos	£19
mushroom croquettes	£5.9
pimientos de padrón	£8.5
sweet potato bravas, alioli, peanuts	£8.5
cauliflower, pea tahini, garlic & chilli emulsion	£8.5
truffled goat's cheese, almond flakes, honey	£8.5
burnt aubergine, labneh, pomegranate, nuts	£9.9
ensaladilla rusa / con camarones	£8/13
ajo blanco, beetroot, dill / with smoked eel	£6/14
scallops, cauliflower purée, chorizo oil	£13
king prawns, chilli & garlic butter	£13
seabass ceviche, jalapeño gazpacho & fried corn tortilla	£15
black ink rice, squid & saffron mayo	£15
grilled octopus leg, crushed potato, paprika, capers	£25
tuna tartare, bone marrow, bonito flakes	£14
boneless chicken leg, escalivada, romesco	£14
basque chorizo bao buns, spiced pineapple, sriracha mayo	£13
beef onglet, café de paris butter sauce	£16
ox cheek, parmentier potatoes & PX sauce	£15
acorn-fed presa iberica pork, cherry chimichurri	£18

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.