

copita

TAPAS | WINE | GIN

cocktails

£13.5

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

mocktails

£6.9

apple & fruits of the forest | iced raspberry & pineapple

para picar:

pork scratchings £3.5

artisan sourdough £4.5

pan con tomate £6

marinated olives £4.5

fried & salted communa almonds £4.5

sourdough toast & alioli £4.5

boquerones £6

lomito ibérico de bellota £9.5

jamón ibérico de cebo £11

jamón ibérico de bellota (50g) £20

mixed ibérico charcuterie £20

artisan cheese board (x3 cheeses) £19

artisan cheese board (x4 cheeses) £23

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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Tapas:

mushroom croquettes	£5.9
pimientos de padrón	£8.5
tortilla de patata	£8.5
patatas bravas, alioli	£8.5
cauliflower, pea tahini, garlic & chilli emulsion	£8.5
truffled goat's cheese, almond, honey, pink peppercorn	£8.5
char-grilled aubergine, labneh, pomegranate, nuts	£9.9
pisto, nut & smoked cream cheese stuffed courgette cannelloni	£9.9
ensaladilla rusa con camarones	£13
seared scallops, cauliflower purée, chorizo oil	£13
seabass ceviche, jalapeño gazpacho & fried corn tortilla	£15
arroz negro (black ink rice)	£15
octopus leg, crushed potato, paprika, capers	£25
tuna tartare 'huevos rotos' with russian fries	£14
jamón & oloroso croquettes	£9
ox cheek, celeriac, px	£15
artisan chorizo, sweet potato purée, honey & mustard sauce	£13
char-grilled boneless chicken leg, escalivada, romesco	£14
acorn-fed abanico ibérico pork, spiced pineapple salsa	£18
char-grilled, sliced galician blonde bavette steak...	£19
...with chimichurri or café de paris butter sauce	

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