

copita

TAPAS | WINE | GIN

pork scratchings	£3.5
artisan sourdough & olives	£6.5
fried & salted communa almonds	£4.5
boquerones	£6
chorizo iberico de bellota	£8
jamón iberico de bellota (50g)	£23
artisan cheese board, quince, grapes, walnuts & picos	£19
mushroom croquettes	£5.9
ajo blanco, grapes, beetroot, almond flakes, dill	£7.5
pimientos de padrón	£8.5
sweet potato bravas, alioli, peanuts	£8.5
truffled goat's cheese, almond flakes, honey	£8.5
cauliflower, pea tahini, garlic & chilli emulsion	£8.9
burnt aubergine, labneh, pomegranate, nuts	£9.9
salt cod buñuelos, sundried tomato, kimchi mayo	£9.9
scallops, harissa, preserved lemon	£13
seabass ceviche, jalapeño gazpacho, fried corn tortilla	£15
tuna tartare, bonito flakes, ponzu	£16
black ink rice, squid, saffron mayo	£16
grilled octopus leg, crushed potato, paprika, capers	£25
basque chorizo bao buns, spiced pineapple, sriracha mayo	£14
boneless chicken leg, escalivada, romesco	£15
ox cheek, celeriac purée, px	£16
beef onglet, manchego & brandy sauce, spanish onions	£17
acorn-fed presa iberica pork & café paris butter	£19

If you suffer from a food allergy or intolerance, please let your server know when you are placing your order. A discretionary 13.5% service charge will be added to the bill.