

copita

TAPAS | WINE | GIN

atlantic mussel gilda	£2.9
artisan sourdough & olives	£6.5
fried & salted communa almonds	£4.5
truffled goat's cheese, almond flakes, honey	£8.5
chorizo iberico de bellota	£8.5
jamón iberico de bellota (50g)	£23
artisan cheese board, quince, grapes, walnuts & picos	£19
mushroom croquettes	£6.9
fried gernika peppers	£8.5
sweet potato bravas, alioli, peanuts	£8.5
cauliflower, piquillo tahini, garlic & chilli emulsion	£8.9
burnt aubergine, labneh, pomegranate, nuts	£9.9
shitake mushrooms, soya & egg yolk reduction	£9.9
ajo blanco, artichoke, (iberico papada), grapes	£9 (£9.9)
salt cod buñuelos, sundried tomato, kimchi mayo	£9.9
txangurro (basque-style baked crab)	£11.5
seabass ceviche, jalapeño gazpacho, fried corn tortilla	£15
black ink rice, grilled yellow pepper alioli	£16
grilled octopus leg, crushed potato, paprika, capers	£25
moruno chicken skewers & romesco	£9.9
shredded lamb neck tacos with mint & sumac yoghurt	£9.9
cachopo (beef 'scnitzel), blue cheese, piquillo jam	£12
ox cheek, horseradish & celeriac purée, px, chive oil	£16
acorn-fed presa iberica pork, basil chimichurri	£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.