

copita

TAPAS | WINE | GIN

atlantic mussel gilda	£2.9
artisan sourdough & olives	£6.5
caramelized almonds	£4.5
truffled goat's cheese, almond flakes, honey	£8.5
chorizo iberico de bellota	£8.5
jamon iberico de bellota (50g)	£23
artisan cheese board, quince, grapes, walnuts & picos	£19
mushroom croquetas	£6.9
fried padron peppers	£8.5
sweet potato bravas, alioli, peanuts	£8.5
burnt aubergine, labneh, pomegranate, nuts	£9.9
ajo blanco, artichoke, iberico papada, grapes	£9.9
sliced heirloom tomato, salsa de tonnato	£11.9
salt cod buñuelos, sundried tomato, kimchi mayo	£9.9
harissa spiced atlantic prawns, passion fruit emulsion	£12.9
japanese yellowtail, jalapeño gazpacho, chive oil	£15
grilled octopus leg, crushed potato, paprika, capers	£25

'sando del diablo' £12

a decadent fried sando filled with salchichon iberico pork, egg yolk, capers, shallot, mustard & tabasco

shredded lamb neck tacos with mint & sumac yoghurt	£9.9
moruno chicken skewers, romesco	£10.9
beef onglet, green peppercorn & rosemary manchego sauce	£15
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.