

copita

TAPAS | WINE | GIN

atlantic mussel gilda	£2.9
artisan sourdough & olives	£8.5
caramelised sumac 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 croquetas	£6.9
guindillas fritas	£8.5
sweet potato bravas, alioli, peanuts	£8.5
burnt aubergine, labneh, pomegranate, nuts	£9.9
ajo blanco, artichoke, iberico papada, grapes	£9.9
cauliflower, piquillo tahini, garlic & chili emulsion	£9.9
salt cod fritters & kimchi mayo	£9.9
harissa spiced atlantic prawns, passion fruit emulsion	£12.9
seabass ceviche, jalapeño gazpacho, fried corn tortilla	£15
black ink orzo, baby squid, seafood mayo	£16
grilled octopus leg, potato purée, paprika, capers	£25
spiced chicken & duck fat sausage, romesco, red cabbage	£12.9
beef onglet, green peppercorn & rosemary manchego sauce	£15
ox cheek bao buns, px, pickled onion, saffron mayo	£16
iberico presa, spinach & jalapeño pesto	£16.5

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 bagged bill.