copita

TAPAS | WINE | GIN

atlantic mussel gilda	£3.5
artisan sourdough & olives	£8.5
caramelised sumac almonds	£4.5
truffled goat's cheese, almond flakes, honey	£8.9
chorizo iberico de bellota	£8.9
jamon 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
ajo blanco, artichoke, iberico papada, grapes	£9.9
cauliflower, piquillo tahini, garlic & chili emulsion	£9.9
burnt aubergine, labneh, pomegranate, nuts	£9.9

salt cod buñuelos, kimchi mayo, pickled cucumber	£9.9
king prawns, passion fruit butter	£13
black ink orzo, baby squid & saffron alioli	£16
hand-dived scallops, cava cream, samphire	£16

octopus & pork belly skewer, ñora pepper sauce	£16
tuna tartare, soy, bone marrow	£15

crispy chicken, romesco, escalivada	£14
beef onglet, rosemary manchego sauce, moli	£15
ox cheek, px sauce, celeriac mash, chive oil	£16
presa iberica, gochujang sauce, pork scratching	£17

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 your bill.