

# ALLERGEN/ DIETARY

LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLOSCS CRUSTACEAN DAIRY NUTS SESAME SEEDS EGG SOYA MUSTARD SULPHITES

allergens only reference specific ingredients within each dish.

please note we cannot guarantee any menu item is free from any allergen due to the fact all allergens can be used within our restaurant and kitchen.

GLUTEN please note that we cannot scientifically guarantee any of our food or drink we serve is “Gluten-Free” as we use gluten containing ingredients in our kitchens & bars.

TREE NUTS\*\* may include almonds, brazil nuts, cashews, pecans, pistachio & walnuts.

VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request.

V vegetarian

## snacks & charcuterie

**gordal olives** marinated in thyme, orange & garlic 4,75

VEGAN SOYA SULPHITES

**Valencian almonds** 4,25

VEGAN NUTS-ALMONDS

**Basque anchovies** 4,25

FISH SULPHITES

**padrón peppers** with sea salt 5,95

VEGAN GLUTEN-WHEAT SOYA

**Manchego d.o.** quince & torta

de aceite 11,50

GLUTEN-WHEAT DAIRY

**Spanish cured meats**

pickled fennel & capers:

18 month aged serrano ham,

Ibérico chorizo, Ibérico

salchichón 13,95

SULPHITES

**para picar**

snack selection; cured meats,

Manchego d.o, mixed peppers

(padrón & stuffed peppadew),

pickles, quince & picos de pan

17,95

GLUTEN-WHEAT DAIRY

SOYA SULPHITES

**bread & dips** grilled pan de

cristal, hummus, carrot &

cumin purée 7,95 v

MAKE IT VEGAN GLUTEN-WHEAT

DAIRY SESAME SEEDS SOYA

SULPHITES

**Catalan bread** grilled pan de

cristal with olive oil & fresh

tomato 5,95

VEGAN

GLUTEN-WHEAT SULPHITES

## cocas

*fresh flatbreads*

**sobrasada & goats cheese** Mallorcan sobrasada,

red onion, guindillas, hot honey 10,50

GLUTEN-WHEAT DAIRY MUSTARD SULPHITES

**tiger prawn & chorizo** piperade, lemon aioli, rocket 10,95

CELERY GLUTEN-WHEAT CRUSTACEAN EGG SOYA

**caprese** sunblush & vine tomatoes, mozzarella,

basil & Valencian almond pesto 9,85 v

GLUTEN-WHEAT DAIRY NUTS-ALMONDS

**Spanish hot** chorizo, pepperoni, tomato,

mozzarella, guindillas 10,50

CELERY GLUTEN-WHEAT DAIRY SOYA SULPHITES

**Peshwari** butternut squash, coconut, chilli, sultanas,

honey, coriander, toasted almonds 9,85 v

MAKE IT VEGAN

GLUTEN-WHEAT NUTS-ALMONDS SOYA SULPHITES

## meat & fish

**baby chorizo** from La Rioja, glazed in honey

& sherry vinegar 6,95

SOYA SULPHITES

**chorizo, patatas & poached egg** harissa yoghurt, dukkah 8,95

GLUTEN-WHEAT DAIRY NUTS SESAME SEEDS EGG SOYA

**garlic & chilli prawns** lemon, parsley, guindilla 8,75

CRUSTACEAN SOYA SULPHITES

**jamón & cheese croquettes** 7,50

GLUTEN-WHEAT DAIRY EGG SOYA

**sweet & sticky crispy px beef** spring onions, sesame,

red chilli 10,50

GLUTEN-WHEAT SESAME SEEDS SOYA SULPHITES

**cod** freshly crumbed cod fillet, kimchi cabbage, lemon

aioli, pickled red onion 9,50

GLUTEN-WHEAT FISH NUTS-PEANUTS

SESAME SEEDS EGG SOYA SULPHITES

**chicken tenders** buttermilk fried fillets, green mojo,

garlic aioli 8,95

GLUTEN-WHEAT DAIRY EGG SOYA SULPHITES

**baresca meatballs** local pork belly & loin meatballs in a spiced tomato

sauce, Manchego 8,50

CELERY DAIRY SOYA MUSTARD SULPHITES

**pork belly tacos** braised local pork, kimchi cabbage, chipotle

& lime mayonnaise 8,95

GLUTEN-WHEAT NUTS-PEANUTS EGG

**salmon ‘tikka’** red mojo marinated salmon fillet, Bombay potato,

curried mayonnaise 10,95

FISH EGG SOYA MUSTARD SULPHITES

**Moroccan chicken tagine** feta, red onion & coriander 8,95

CELERY DAIRY SOYA SULPHITES

## vegan & vegetables

**grilled mushrooms with goats cheese** basil & Valencian almond pesto,

toasted almonds 6,95 v

DAIRY NUTS-ALMONDS SOYA

**rose harissa, feta & courgette tortilla** (cooked to order)

lemon aioli 7,95 v

DAIRY EGG SOYA

**Boqueria bowl** salad bowl with hummus, spinach, kimchi cabbage,

wild rice, cous cous, pecans, pickled vegetables, maple & sesame

glazed butternut squash, tahini & turmeric dressing 7,95

VEGAN

GLUTEN-WHEAT NUTS-PEANUTS|PECAN SESAME SEEDS SULPHITES

**Catalan broccoli** grilled tenderstem with romesco sauce,

toasted almonds 6,50

VEGAN SULPHUR DIOXIDE NUTS-ALMONDS SOYA

**aubergine & tomato gratin** mild spiced tagine glazed with green

chilli & cheese 7,50 v

MAKE IT VEGAN CELERY DAIRY SOYA MUSTARD

**patatas bravas** spiced tomato & red pepper sauce, confit garlic aioli 6,50 v

MAKE IT VEGAN CELERY GLUTEN-WHEAT EGG SOYA SULPHITES

**tempura halloumi fritters** chimichurri yoghurt 7,50 v

GLUTEN-WHEAT DAIRY SOYA SULPHITES

**Korean cauliflower** gochujang, spring onion & sesame seeds 7,25

VEGAN GLUTEN-WHEAT SESAME SEEDS SOYA MUSTARD SULPHITES

**butternut squash, chilli, sultana & coriander empanadillas**

feta, honey & dukkah 6,95 v

MAKE IT VEGAN GLUTEN-WHEAT

DAIRY NUTS-HAZELNUTS SESAME SEEDS SOYA

**mushroom risoni** orzo pasta, mushrooms, vegetarian Parmesan

& chive cream sauce 6,95 v

GLUTEN-WHEAT DAIRY SOYA SULPHITES

## desserts

VEGAN DESSERT  
AVAILABLE ON REQUEST

**crema Catalana** 7,50 v

DAIRY EGG

**Eton mess** meringue, whipped cream, raspberries,

Seville orange curd, white chocolate 7,50 v

DAIRY EGG SOYA

**chocolate brownie** chocolate sauce, orange mascarpone 7,50 v

DAIRY EGG

**churros** (Spanish doughnuts) chocolate sauce 7,50 v

GLUTEN-WHEAT DAIRY SOYA

**ice cream selection** crunchy turrón 6,75 v

DAIRY NUTS TREE NUTS\*\* EGG SOYA

**churros & coffee**

your choice of coffee

or tea to accompany a

smaller portion of our

churros with chocolate

sauce 6,95 v

GLUTEN-WHEAT

DAIRY SOYA

## coffee

*all served with*

**double shot espresso**

**espresso** 3,50

**americano** 3,65

DAIRY

**cappuccino** 3,95

DAIRY

**cortado** 3,65

DAIRY

**latte** 4,25

DAIRY

## tea

**one person pot** *English breakfast, decaffeinated breakfast tea,*

*Earl Grey* 3,95

DAIRY

**herbal teas glass** *camomile, peppermint, green tea & peach,*

*lemongrass & ginger, jasmine tea pearls* 3,50

DAIRY

tapas

# ALLERGEN/DIETARY

baresca  
taps

LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLOSCS CRUSTACEAN

DAIRY NUTS SESAME SEEDS EGG SOYA MUSTARD SULPHITES

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V vegetarian

## menú del día 18,50

your choice of Catalan bread or marinated olives, plus two tapas & one side

### tapas

**beetroot & sweet potato falafel** tabbouleh, tahini yoghurt **VEGAN** **GLUTEN-WHEAT** **SESAME SEEDS** **SOYA**

**chicken tenders** buttermilk fried fillets, green mojo, garlic aioli **GLUTEN-WHEAT** **DAIRY** **EGG** **SOYA** **SULPHITES**

**pork belly tacos** braised local pork, kimchi cabbage, chipotle & lime mayonnaise **GLUTEN-WHEAT** **NUTS-PEANUTS** **EGG**

**aubergine & tomato gratin** mild spiced tagine glazed with

green chilli & cheese V **MAKE IT VEGAN** **CELERY** **DAIRY** **SOYA** **MUSTARD**

**grilled mushrooms with goats cheese** basil & Valencian almond pesto, toasted almonds V **DAIRY** **NUTS-ALMONDS** **SOYA**

**garlic & chilli prawns** lemon, parsley, guindilla **CRUSTACEAN** **SOYA** **SULPHITES**

**butternut squash, chilli, sultana & coriander empanadillas**

feta, honey & dukkah V **MAKE IT VEGAN** **GLUTEN-WHEAT** **DAIRY** **NUTS-HAZELNUTS** **SESAME SEEDS**

**baresca meatballs** local pork belly & loin meatballs in a spiced

tomato sauce, Manchego **CELERY** **DAIRY** **SOYA** **MUSTARD** **SULPHITES**

**cod tacos** freshly crumbed cod fillet, kimchi cabbage, lemon aioli, pickled red onion 2,50pp supplement

**GLUTEN-WHEAT** **FISH** **NUTS-PEANUTS** **SESAME SEEDS** **EGG** **SOYA** **SULPHITES**

**baby chorizo** from La Rioja, glazed in honey & sherry vinegar **SOYA** **SULPHITES**

**Korean cauliflower** gochujang, spring onion & sesame seeds **VEGAN**

**GLUTEN-WHEAT** **SESAME SEEDS** **SOYA** **MUSTARD** **SULPHITES**

**crispy fried squid** in a light coating of cumin, turmeric & paprika flour, lemon aioli **GLUTEN-WHEAT** **MOLLOSCS** **EGG** **SOYA**

**salmon 'tikka'** red mojo marinated salmon fillet, Bombay potato, curried mayonnaise

**FISH** **EGG** **SOYA** **MUSTARD** **SULPHITES**

**sweet & sticky crispy px beef** spring onions, sesame, red chilli 2,50pp supplement

**GLUTEN-WHEAT** **SESAME SEEDS** **SOYA** **SULPHITES**

**mushroom risoni** orzo pasta, mushrooms, vegetarian Parmesan & chive cream sauce V

**GLUTEN-WHEAT** **DAIRY** **SOYA** **SULPHITES**

**tempura halloumi fritters** chimichurri yoghurt V **GLUTEN-WHEAT** **DAIRY** **SOYA** **SULPHITES**

### sides

**Catalan broccoli** grilled tenderstem with romesco sauce, toasted almonds **VEGAN** **SULPHUR DIOXIDE** **NUTS** **SOYA**

**patatas bravas** spiced tomato & red pepper sauce, confit garlic aioli V **MAKE IT VEGAN**

**CELERY** **GLUTEN-WHEAT** **EGG** **SOYA** **SULPHITES**

**giant couscous, wild rice & spinach salad** pecan, feta, cranberry, carrot, courgette, lemon dressing V **MAKE IT VEGAN**

**GLUTEN-WHEAT** **DAIRY** **NUTS-PECAN** **SESAME SEEDS** **SULPHITES**

### to finish

choose any one of our delicious **desserts** or **coffee & churros** for just 4,95

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V vegetarian \* vegetarian Parmesan substitute / our allergen menu denotes dishes that are or are not made with gluten-containing ingredients.

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## MAIN MENU 8,95

includes one main dish, one side,  
small glass of fruit juice  
available from 11.45am

### 1. choose your tapas dish

**freshly made tomato & mozzarella flatbread**

V MAKE IT VEGAN SULPHITES GLUTEN-WHEAT  
DAIRY SOYA

**freshly made tomato, mozzarella & salami flatbread**

SULPHITES GLUTEN-WHEAT DAIRY SOYA MUSTARD

**spicy meatballs** with tomato sauce & cheese

CELERY SULPHITES DAIRY SOYA MUSTARD

**sweet & sticky crispy px beef** spring onion, sesame

GLUTEN-WHEAT SESAME SEEDS SOYA SULPHITES

**spicy aubergine & tomato tagine** yoghurt & coriander

MAKE IT VEGAN CELERY DAIRY SOYA MUSTARD SULPHITES

**cod tacos** baby gem, lemon aioli

GLUTEN-WHEAT FISH EGG SOYA

**mushroom risoni** (rice shaped pasta) with creamy sauce

V SULPHITES GLUTEN-WHEAT DAIRY SOYA

### 2. choose your side

**French fries** V VEGAN GLUTEN-WHEAT SOYA

**patatas bravas** spiced tomato sauce, garlic aioli V

MAKE IT VEGAN CELERY GLUTEN-WHEAT EGG SOYA SULPHITES

**tomato & cucumber salad** V VEGAN

**sautéed vegetables** VEGAN

### 3. choose your fruit juice

apple, orange, pineapple, cranberry

### add a sweet treat for 1,95

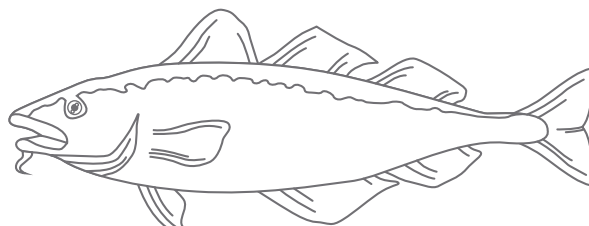
**two scoops of ice cream** vanilla, strawberry or chocolate

DAIRY TREE NUTS\*\* EGG

**churros** Spanish doughnuts with chocolate sauce

GLUTEN-WHEAT DAIRY SOYA

escabeaenies



## soft drinks

limonata 3,25

aranciata 3,25

fresh juices 3,15

coca cola 3,75 / diet coke 3,75

organic ginger beer 3,85

elderflower pressé 3,85

## sangria



**classic** red wine, brandy, orange liqueur, orange juice, fresh orange & lemon **glass** 7,95 / **carafe** 18,50



**raspberry & limoncello** white wine, gin, limoncello, apple juice, raspberry purée, fresh lemon **glass** 7,95 / **carafe** 18,50



**mango & passion fruit** white wine, gin, mango purée, passion fruit, orange juice, fresh lime **glass** 8,25 / **carafe** 19,50



**mixed berry** rosé wine, blackcurrant liqueur, cranberry juice, raspberry purée, berries **glass** 8,05 / **carafe** 18,95

## mocktails

**cherry & almond sour**

cherry, pineapple, almond, fresh lemon 3,95

**strawberry & coconut colada**

coconut milk, strawberry, fresh lime 4,25

**apple & pear cooler**

apple, pear, lemon, soda 3,95



## beer & cider

**leon** 4.0%



Staffordshire

craft lager, brewed by freedom

**pint** 5,95 / **half** 3,00

**mahou** 5.1%

Madrid **pint** 6,75 / **half** 3,40

**camden pale ale** 4.0%

London **pint** 6,50 / **half** 3,25

**estrella damm daura** 5.4%

Barcelona

award winning gluten free

pilsner **330ml** 4,95

**maeloc** 4.5%

Galicia refreshing dry cider

**330ml** 4,85

**cider mayador** 4.1%

Castilla y Leon light & clean medium cider **330ml** 4,85

**brewdog lost** 0.5% Ellon

**330ml** 4,15

**san miguel** 0.0%

Madrid **330ml** 3,85



## gin tonica 35ml blended with fever tree tonic



**gin xoriguer** Menorca

a cult gin from Mahón & the only gin along with Plymouth to have a designation of origin, served with fresh lemon 8,50



**tanqueray flor de Sevilla** London

made with bittersweet Seville oranges to deliver fruitful & zesty taste; served with a squeezing wedge of orange 9,50



**nordes atlantic** Galicia, Spain

made with an albariño-grape-based spirit & Galician botanicals such as samphire, eucalyptus & lemon verbena; garnished with citrus 10,50



**puerto de indias peach gin**

Seville, Spain peach, orange & elderflower gin garnished with lemon & orange 8,50



**puerto de indias strawberry gin**

Seville, Spain

created by mistake in the oldest distillery in Seville which dates back to 1880; garnished with strawberries & basil 9,50



**mascaró gin 9** Vilafranca, Spain

double distilled with one botanical: wild juniper- proof that simple can be beautiful; garnished with fresh lime 8,95

## vermut

classic Catalan apéritif, served over ice with citrus.

**add lemonade for 1,20**

**rojo** red vermouth 3,75

**blanco** white vermouth made with over 20 botanicals 3,75

**reserva**

aged for nine months in oak 4,50



## jerez

**fino**

dry, light, crisp **50ml** 4,15

**amontillado**

aged fino, nutty **50ml** 4,75

**pedro ximénez**

luscious & sweet **50ml** 5,50

## digestivo

**melody crema catalana**

this authentic Catalan cream liqueur is an excellent alternative to Baileys; served over ice 50ml 4,50

**Spanish brandy**

**fernando de castilla reserva** 25ml 4,75

**peinado gran reserva 20 yrs**

oak-matured in sherry cask 25ml 8,95

**peinado gran reserva 100 yrs**

ultra-premium brandy from the oldest distillery in Spain 25ml 13,95

# white wine

## BIN 9 house white

Bodegas Verum, Spain 12.5%  
bright hay & fennel flavours  
interlaced with plums & pears  
**VEGAN** bottle 23,50  
175ml 6,35 / 250ml 8,45

## BIN 11 pinot grigio

Sartori, Italy 12%  
**VEGAN** bottle 24,95  
175ml 7,05 / 250ml 9,35

## BIN 12 sauvignon blanc

Tarapaca, Chile 12.5%  
bottle 27,50 / 175ml 7,35 /  
250ml 9,65

## BIN 13 QL Vinho Verde

Quinta da Lixa, Portugal 10.5%  
aromatic green apple,  
melon & white peach  
**VEGAN** bottle 28,95

## BIN 14 rioja blanco

Bodega Vintae, Spain 12.5%  
**VEGAN** bottle 29,95

## BIN 15 chardonnay

Vintae, Spain 12.5%  
an exotic Spanish chardonnay;  
a juicy mouthful of tropical fruits  
**VEGAN** bottle 31,95

## BIN 17 sauvignon blanc

Wairarapa, NZ 13.5%  
From the interesting sub region of  
Gladstone this delicious New Zealand  
classic is intense with Gooseberries,  
green pepper & lime **bottle** 36,95

## BIN 18 albariño

'Alba Martin' Martin Codax, Spain 12.5%  
flavours of ripe lemons & peach;  
stunning wine **VEGAN** bottle 37,50

## BIN 19 assyrtiko

Ktima Kir-Yianni, Greece 13%  
the classic Greek assertiko grape,  
sauvignon-esque & truly delicious  
**VEGAN** bottle 41,00



# red wine

## BIN 20 house red

Bodegas Verum, Spain 13.5%  
a palate of black fruit,  
lightened by a fragrant  
hint of spice **VEGAN**  
bottle 23,50 / 175ml 6,35  
/ 250ml 8,45

## BIN 22 merlot

Tarapaca, Chile 13%  
bottle 27,95 / 175ml 7,45  
/ 250ml 9,75

## BIN 23 sangiovese

Vina Falerña, Chile 14%  
northern Chile's take on juicy  
Chianti: full of black cherry,  
red berries & a touch of  
vanilla **VEGAN** bottle 29,50

## BIN 25 rioja tempranillo

Bodega Vintae, Spain 13.5%  
**VEGAN** bottle 31,50  
175ml 8,15 / 250ml 10,80

## BIN 26 malbec

Trapiche, Argentina 13.5%  
**VEGAN** bottle 33,95

## BIN 27 crianza

Bodegas Añadas, Spain 14%  
rich & powerful crianza  
from Navarra; merlot-  
tempranillo blend  
- offering generous  
red fruit & a touch of spice  
**VEGAN** bottle 32,95

## BIN 28 primitivo

Puglia, Italy 12.5%  
lush with blackberries  
& currants on the palate,  
nutmeg, liquorice &  
vanilla on the nose  
bottle 35,95

## BIN 29 garnacha organic

Terra Alta, Spain 13.5%  
silky & vibrant garnacha  
from master sommelier  
turned winemaker Franck  
Massard **bottle** 37,95

## BIN 30 syrah

Quinta Do Crasto,  
Portugal 14.5%  
Crasto's flagship syrah  
(shiraz), brimming with  
berries & perfumed with  
clove, cinnamon & vanilla  
**VEGAN** bottle 49,95

# rosé wine

## BIN 40 rama rosado

Bodegas Covinas, Spain 12%  
a delicate blend of garnacha &  
bobal; red fruits with a snap of  
acidity **VEGAN** bottle 23,50  
175ml 6,35 / 250ml 8,45

## BIN 41 cabernet sauvignon rosé

Vina San Pedro, Chile 12.5%  
pale, bright & crisp. wild  
strawberries with a touch  
of spice **bottle** 29,50

## BIN 42 rioja rosado

Sierra Cantabria, Spain 13%  
Cantabria, one of the most iconic  
estates in Rioja offers a delightful red  
berry, pomegranate & fennel flavoured  
rosé: elegant & sophisticated  
**VEGAN** bottle 35,50

# cava

## BIN 1 cava

Pere Ventura, Spain 11.5%  
smart, fresh cava  
bottle 29,95 / 125ml 6,55

## BIN 2 cava rosado

Pere Ventura, Spain 11.5%  
lively pink cava **bottle** 33,95

## BIN 3 cava

Terra Alta, Spain 11.5%  
master sommelier & winemaker's  
Franck Massards' signature cava;  
fresh green apples, a lemon & lime  
twist & hint of honeysuckle; artisan  
& crafted **VEGAN** bottle 39,95

## BIN 4 cava gran reserva

Pere Ventura, Spain 11.5%  
full bodied, intense &  
aromatic; seriously  
good **bottle** 49,95



*In the event that a wine is not available, we will endeavour to replace with a suitable alternative.*



## soft drinks

**limonata** 3,25 **VEGAN**

**aranciata** 3,25 **VEGAN**

**fresh juices** 3,15 **VEGAN**

**coca cola** 3,75 / **diet coke** 3,75 **VEGAN**

**organic ginger beer** 3,85 **VEGAN**

**elderflower pressé** 3,85 **VEGAN**

## sangria

**classic** red wine, brandy, orange liqueur, orange juice, fresh orange & lemon **glass** 7,95 / **carafe** 18,50 **VEGAN** **SULPHITES**

**raspberry & limoncello** white wine, gin, limoncello, apple juice, raspberry purée, fresh lemon **glass** 7,95 / **carafe** 18,50 **VEGAN** **SULPHITES**

## gin tonica

35ml blended with fever tree tonic

**gin xoriguer** Menorca  
a cult gin from Mahón and the only gin along with Plymouth to have a designation of origin, served with fresh lemon 8,50 **SULPHITES**

**tanqueray flor de Sevilla** London  
made with bittersweet Seville oranges to deliver fruitful and zesty taste; served with a squeezing wedge of orange 9,50 **VEGAN**

**nordes atlantic** Galicia, Spain  
made with an albariño-grape-based spirit and Galician botanicals such as samphire, eucalyptus and lemon verbena; garnished with citrus 10,50 **SULPHITES**

## mocktails

**cherry & almond sour**  
cherry, pineapple, almond, fresh lemon 3,95 **VEGAN** **NUTS-ALMONDS**

**strawberry & coconut colada**  
coconut milk, strawberry, fresh lime 4,25 **VEGAN**

**apple & pear cooler**  
apple, pear, lemon, soda 3,95 **VEGAN**

**mango & passion fruit** white wine, gin, mango purée, passion fruit, orange juice, fresh lime **glass** 8,25 / **carafe** 19,50 **VEGAN** **SULPHITES**

**mixed berry** rosé wine, blackcurrant liqueur, cranberry juice, raspberry purée, berries **glass** 8,05 / **carafe** 18,95 **VEGAN** **SULPHITES**

**puerto de indias peach gin** Seville, Spain peach, orange and elderflower gin garnished with lemon & orange 8,50 **VEGAN**

**puerto de indias strawberry gin** Seville, Spain  
created by mistake in the oldest distillery in Seville which dates back to 1880; garnished with strawberries & basil 9,50 **VEGAN**

**mascaró gin 9** Vilafranca, Spain double distilled with one botanical: wild juniper-proof that simple can be beautiful; garnished with fresh lime 8,95 **SULPHITES**

## beer & cider

**leon** 4.0% Staffordshire  
craft lager, brewed by freedom **pint** 5,95 / **half** 3,00 **VEGAN** **GLUTEN-MALTED BARLEY**

**mahou** 5.1% Madrid **pint** 6,75 / **half** 3,40 **VEGAN** **GLUTEN-MALTED BARLEY**

**camden pale ale** 4.0% London **pint** 6,50 / **half** 3,25 **VEGAN** **GLUTEN-BARLEY/WHEAT**

**estrella damm daura** 5.4% Barcelona award winning gluten free pilsner **330ml** 4,95 **VEGAN**

**maeloc** 4.5% Galicia refreshing dry cider **330ml** 4,85 **VEGAN** **SULPHITES**

**cider mayador** 4.1% Castilla y Leon light & clean medium cider **330ml** 4,85 **SULPHITES**

**brewdog lost** 0.5% Ellon **330ml** 4,15 **GLUTEN-BARLEY** **DAIRY**

**san miguel 0.0%** Madrid **330ml** 3,85 **VEGAN** **GLUTEN-MALTED BARLEY**

## digestivo

**melody crema catalana**  
this authentic Catalan cream liqueur is an excellent alternative to Baileys; served over ice 50ml 4,50 **DAIRY** **EGG**

**Spanish brandy**  
**fernando de castilla reserva** 25ml 4,75 **VEGAN** **SULPHITES**  
**peinado gran reserva 20 yrs** oak-matured in sherry cask 25ml 8,95 **VEGAN**  
**peinado gran reserva 100 yrs** ultra-premium brandy from the oldest distillery in Spain 25ml 13,95 **VEGAN**

## vermut

*classic Catalan apéritif, served over ice with citrus.*  
**add lemonade for 1,20**

**rojo** red vermouth 3,75 **SULPHITES**

**blanco** white vermouth made with over 20 botanicals 3,75 **SULPHITES**

**reserva** aged for nine months in oak 4,50 **SULPHITES**

## ALLERGEN/DIETARY

**LUPIN** **CELERY** **SULPHUR DIOXIDE**  
**GLUTEN** **FISH** **MOLLOSCS** **CRUSTACEAN**  
**DAIRY** **NUTS** **SESAME SEEDS** **EGG**  
**SOYA** **MUSTARD** **SULPHITES**

**V** vegetarian \* vegetarian Parmesan substitute  
our allergen menu denotes dishes that are or are not made with gluten-containing ingredients.

**GLUTEN** please note that we cannot scientifically guarantee any of our food or drink we serve is "Gluten-Free" as we use gluten containing ingredients in our kitchens & bars.

**VEGAN** **MAKE IT VEGAN** some of our dishes are vegan or can be made vegan on request

## jerez

**fino**  
dry, light, crisp **50ml** 4,15 **VEGAN** **SULPHITES**

**amontillado**  
aged fino, nutty **50ml** 4,75 **VEGAN** **SULPHITES**

**pedro ximénez**  
luscious & sweet **50ml** 5,50 **SULPHITES**

# white wine

## BIN 9 house white

Bodegas Verum, Spain 12.5%  
bright hay & fennel flavours  
interlaced with plums & pears  
bottle 23,50 / 175ml 6,35 / 250ml 8,45  
**VEGAN** **SULPHITES**

## BIN 11 pinot grigio

Sartori, Italy 12%  
bottle 24,95 / 175ml 7,05 / 250ml 9,35  
**VEGAN** **SULPHITES**

## BIN 12 sauvignon blanc

Tarapaca, Chile 12.5%  
bottle 27,50 / 175ml 7,35 / 250ml 9,65  
**SULPHITES**

## BIN 13 QL Vinho Verde

Quinta da Lixa, Portugal 10.5%  
aromatic green apple,  
melon & white peach  
bottle 28,95 **VEGAN** **SULPHITES**

## BIN 14 rioja blanco

Bodega Vintae, Spain 12.5%  
bottle 29,95 **VEGAN** **SULPHITES**

## BIN 15 chardonnay

Vintae, Spain 12.5%  
an exotic Spanish chardonnay;  
a juicy mouthful of tropical fruits  
bottle 31,95 **VEGAN** **SULPHITES**

## BIN 17 sauvignon blanc

Wairarapa, NZ 13%  
From the interesting sub region of  
Gladstone this delicious New Zealand  
classic is intense with Gooseberries,  
green pepper & lime bottle 36,95  
**SULPHITES**

## BIN 18 albariño

'Alba Martin' Martin Codax, Spain 12.5%  
flavours of ripe lemons & peach;  
stunning wine bottle 37,50  
**VEGAN** **SULPHITES**

## BIN 19 assyrtiko

Ktima Kir-Yianni, Greece 13%  
the classic Greek assertiko grape,  
sauvignon-esque & truly delicious  
bottle 41,00 **VEGAN** **SULPHITES**

# red wine

## BIN 20 house red

Bodegas Verum, Spain 13.5%  
a palate of black fruit,  
lightened by a fragrant  
hint of spice bottle 23,50  
175ml 6,35 / 250ml 8,45  
**VEGAN** **SULPHITES**

## BIN 22 merlot

Tarapaca, Chile 13%  
bottle 27,95 / 175ml 7,45  
/ 250ml 9,75 **SULPHITES**

## BIN 23 sangiovese

Vina Falerña, Chile 14%  
northern Chile's take on juicy  
Chianti: full of black cherry,  
red berries & a touch of  
vanilla bottle 29,50  
**VEGAN** **SULPHITES**

## BIN 25 rioja tempranillo

Bodega Vintae, Spain 13.5%  
bottle 31,50 175ml 8,15 /  
250ml 10,80 **VEGAN** **SULPHITES**

## BIN 26 malbec

Trapiche, Argentina 13.5%  
bottle 33,95 **VEGAN** **SULPHITES**

## BIN 27 crianza

Bodegas Añadas, Spain 14%  
rich & powerful crianza from  
Navarra; merlot-tempranillo  
blend - offering generous  
red fruit & a touch of spice  
bottle 32,95  
**VEGAN** **SULPHITES**

## BIN 28 primitivo

Puglia, Italy 12.5%  
lush with blackberries &  
currants on the palate,  
nutmeg, liquorice & vanilla  
on the nose bottle 35,95  
**SULPHITES**

## BIN 29 garnacha organic

Terra Alta, Spain 13.5%  
silky & vibrant garnacha from  
master sommelier turned  
winemaker Franck Massard  
bottle 37,95 **SULPHITES**

## BIN 30 syrah

Quinta Do Crasto,  
Portugal 14.5%  
Crasto's flagship syrah  
(shiraz), brimming with  
berries & perfumed  
with clove, cinnamon  
& vanilla bottle 49,95  
**VEGAN** **SULPHITES**

# rosé wine

## BIN 40 rama rosado

Bodegas Covinas, Spain 12%  
a delicate blend of garnacha &  
bobal; red fruits with a snap of acidity  
bottle 23,50 175ml 6,35 / 250ml 8,45  
**VEGAN** **SULPHITES**

## BIN 41 cabernet sauvignon rosé

Vina San Pedro, Chile 12.5%  
pale, bright & crisp. wild  
strawberries with a touch  
of spice bottle 29,50  
**SULPHITES**

## BIN 42 rioja rosado

Sierra Cantabria, Spain 13%  
Cantabria, one of the most iconic  
estates in Rioja offers a delightful red  
berry, pomegranate & fennel flavoured  
rosé: elegant & sophisticated bottle 35,50  
**VEGAN** **SULPHITES**

# cava

## BIN 1 cava

Pere Ventura, Spain 11.5% smart, fresh  
cava bottle 29,95 / 125ml 6,55 **SULPHITES**

## BIN 2 cava rosado

Pere Ventura, Spain 11.5%  
lively pink cava bottle 33,95 **SULPHITES**

## BIN 3 cava

Terra Alta, Spain 11.5%  
master sommelier & winemaker's  
Franck Massards' signature cava;  
fresh green apples, a lemon &  
lime twist and hint of honeysuckle;  
artisan & crafted bottle 39,95  
**VEGAN** **SULPHITES**

## BIN 4 cava gran reserva

Pere Ventura, Spain 11.5%  
full bodied, intense & aromatic;  
seriously good bottle 49,95 **SULPHITES**

*In the event that a wine is not available, we will  
endeavour to replace with a suitable alternative.*