



APPETISERS

Mediterranean Marinated Olives Selection (vg) - 4.5
Baccala, salted cod mousse & crispy sourdough - 7
Bigne ou Moules, choux pastry with spicy mussels - 7

OYSTER PLATTER

Chef's selection of oysters served with your choice of sauce:
Mignonette | Burnt Garlic | Citronette
4.8 each

MEDITERRANEAN SHARING PLATES & TAPAS

Small plates & tapas inspired to share

Gazpacho - 10
Spanish chilled tomato soup, served with crispy Jamón, toasted sourdough

Al-Kharshof - 14
Pan-roasted artichoke heart, hummus served with yoghurt, harissa (v/vgo)

Burrata - 14.5
Pistachio pesto, heritage tomato

Padron Peppers - 8
Lemon, sea salt, paprika (v)

Lasagna Croccante - 16.5
Smoked ricotta, romano pepper, crème fraîche (v)

Al-Badhinjan - 13
Slow roasted aubergine, feta mousse, harissa & pomegranate (v/vgo)

Tagliolini Al Tartufo - 26
Black truffle taglioni, 36-month aged Parmesan (v)

Lentil Ragu - 14
Lentil, aubergine, sun dried tomatoes (vg)

Israeli Couscous Salad - 8
Saffron

PLATEAUX DE FRUITS DE MER

A seafood platter celebrating one of the most plentiful seas on the planet

A la Plancha

Magnifying the natural flavours of the sea - 35
Per person - minimum 2 people

PAELLA

Served with aioli, burnt lemon

Pollo de Corral - 25
Comida de Mariscos - 32
Solomillo de Ternera - 32
Verduras de la Huerta (v) - 22
Per person - minimum 2 people

Jamón Ibérico de Bellota - 23
36-month aged Jamón Ibérico Reserva

Carpaccio di Marango - 23
Parmesan foam, carasau bread

Spanish Mackerel - 22
Saffron aioli, parsley

Mazara Red Prawns - 24
Pan fried with fennel & orange salad

Pincho de Gambas - 9
Saffron aioli, smoked almond migas

Chipirones - 17
Crispy baby calamari with garlic aioli

Lobster Tail - 33
Light poached with citrus butter, roasted Jerusalem artichoke, bronze fennel

Coquilles au Champagne - 20
Pan-fried scallops, Champagne butter emulsion, chilli

Black Cod - 28
Cherry tomato & kalamata olive sauce

JOSPER GRILL

Authentic Mediterranean barbecue using Spanish coals

Grilled Courgettes - 11
Smoked ricotta, pine nut (v/vgo)

Vegetable Platter - 19
Seasonal selection of baby vegetables (vg)

Octopus - 25
Catalunya style octopus, parmentier & romesco sauce

Whole Sea Bass - 32
Sauce vierge, burnt lemon

Iberico Pluma - 33
Mash potato, peperone crusco

Marango - 15 per 100g
Black Angus / Maremmano T-Bone Steak

Rubia Gallega 350g - 36
Dry-aged Galician Rib-Eye

Carré di Agnellino - 38
28-day aged rack of Lazio Abbachio Romano lamb, pan-fried artichoke

SEASONAL PICKS

All 8

Roasted Moroccan Carrots
Rose green harissa

Greek Chips
Oregano

Greek Salad
Barrel aged feta

Grilled Broccolini
Capers, Garlic, Golden Raisins

SAUCES

All 3.5

Aioli | Truffle Dijon Mustard | Bordelaise | Peppercorn

(V) – VEGETARIAN, (VG) – VEGAN (VGO) - VEGAN OPTION AVAILABLE

Please ask your waiter for a vegan option.

All prices include VAT and a discretionary 13.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances we are happy to provide you with any allergen information you need.