


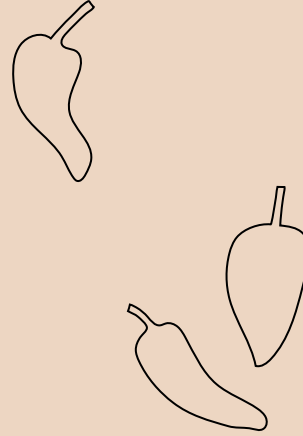


# La Carta








## SMALL PLATES

	Pan con Tomate	5
	Croquetas de Jamón	8
	Patatas Bravas	8
	Pimientos de Padrón	7
	Chipirones <i>with squid ink aioli</i>	13
	Jamon Iberico de Pata Negra (50g/100g)	17/28



## TAPAS










	Stone Bass Ceviche, <i>mango and onion</i>	15
	Red Prawns <i>with ñora sauce and garlic</i>	18
	 Crispy Artichoke <i>with aioli and goat cheese mousse</i>	14
	Galician Octopus <i>with confit new potatoes and pimenton de la vera</i>	23
	Preso Iberica <i>with Jerusalem artichoke puree</i>	24
	 Monkfish <i>with potato gratin and lobster sauce</i>	23
	Grilled Poussin <i>with parsnip puree crispy onion and kale</i>	19
	Chargrilled Aubergine <i>with ricotta and romesco</i>	17

## ARROZ (minimum 2 people)

	Arroz Negro	19
	Seafood Paella	22
	Chicken Paella	20



## DESSERTS

	 Charcoal Cheese Cake	9
	  Boca a Boca Chocolate mousse	8
	 Crema Catalana	8
	 Spanish Cheese Selection	16

An optional 12.5% service charge will be added to your bill.  
Please let the manager know about any allergies.

 Dairy

 Tree nuts

 Gluten

 Vegetarian