

Para picar

Perfect with an aperitif

Bread	4
With extra virgin olive oil and aged PX sherry vinegar	
Almendras gfn	5
Toasted Valencia almonds with paprika, cayenne pepper and cumin	
Aceitunas gf	4.5
Classic manzanilla olives marinated in lemon, thyme and garlic	
Manchego gf	7
Fully mature sheep's cheese, membrillo	

Board

Andalus sharing board gfbn	24
Some of the best charcuterie Spain has to offer. A board of Iberico Chorizo, Jamon Serrano, Iberico Salchichon, fully-mature manchego cheese, marinated manzanilla olives, toasted Valencia almonds, guindillas (sweet little green peppers), membrillo (quince jelly)	

Jamon

Arturo Sanchez Jamon Iberica de Bellota gfb	
The best ham in the world. 3 years aged, free-roam Iberico pigs graze on herbs, grass and acorns (bellotas). Rich, nutty, sweet	
D.O.P: Ibericos Montanegra, Extremadura	
50g	15
100g	28

All dishes free from gluten are marked gf, however some are served with bread. Those dishes served with bread are marked gfb. Please ask your server if your chosen dish comes with bread and we can remove this if you have a gluten allergy. Dishes containing nuts are marked n. Please also speak to your server if you have any other food intolerances or sensitivity so that we can cater for your needs. Also note we use our fryers for different dishes so do ask if you are concerned about cross contamination.

A discretionary service charge of 10% will be added to parties of 8 or more.
All prices include VAT.

Tapas

Boquerones gfb	6.5
Marinated Cantabrian anchovies in olive oil and lemon. Served with bread	
Pepitos de cerdo gfb	7
Small fillets of pork loin marinated in garlic and fresh lemon juice. Served on bread	
Pimientos de Padrón gf	7
Baby green peppers from Galicia fried in olive oil and sprinkled with sea salt	
Albóndigas gf	8
Spicy little pork and beef Moroccan meatballs in a rich tomato sauce	
Patatas bravas gf	7
A classic recipe from our chef's grandmother. Golden cubes of potato in a spicy tomato sauce. Alioli dressing	
Gambas al pil-pil gfb	8.5
Flash fried prawns with garlic, red chilli and olive oil. Served with bread	
Calamares gf	9
Crisp calamari, dusted in sweet smoked paprika. Served with lime alioli	
Chorizo en jerez gfb	7.5
Paprika infused bite-sized chorizo sausages from Leon, finished in sherry. Served with bread	
Morcilla, piquillo peppers, quail's egg gf	8.5
An award-winning black pudding from Burgos in Northern Spain, served with sweet piquillo peppers, topped with a fried quail's egg	
Pulpo a la Gallega gf	9.5
Octopus served on a bed of potatoes, dressed with sea salt, olive oil and smoked paprika	
Chicken wings gf	7
Spicy, Andalus-inspired little wings. Served with a lemon wedge	
Champinones al ajillo gfb	7
Field mushrooms sautéed in manzanilla sherry with garlic, parsley and red chilli. Served with bread	
Croquetas de jamon y manchego	8
Crispy croquetas filled with Jamon Serrano, manchego cheese and melting bechamel sauce	
Tortilla gf	6
Our take on the classic Spanish omelette	

Berenjena, miel, vinagre balsamico gf	6.5
Fried aubergine fritters drizzled with honey and balsamic vinegar	
Queso de cabra, pimientos rojos, nueces gfn	7.5
Baked goats cheese topped with a sweet pepper sauce and crunchy walnuts	

Main courses

Rotisserie chicken al Andalus gf	
Succulent rotisserie chicken marinated in a blend of Andalus-inspired spices	
Whole	21
Half	11
28 day aged 10oz sirloin steak gf	23
Served with mojo picon	

Salads

Tomato, pomegranate, red onion gf	6
Sliced beef tomatoes, fresh pomegranate seeds, diced red onion. Herb and vinaigrette dressing	
Green chilli gf	7
A crisp, punchy salad with shredded red and white cabbage, carrot, radish, red onion, coriander, green chilli and fresh lime juice	
Fennel, orange, Manchego, almond gfn	8
Mixed leaves, fennel slices, Manchego shards, fresh orange segments, toasted almonds, fresh dill. Herb and vinaigrette dressing	
Iceberg lettuce, Picos blue cheese, date gf	7
Lettuce, Picos blue cheese, red onion, dates. Sherry vinegar dressing	
Beetroot, red onion, fresh dill, tahini gfb	6
Earthy and robust roasted beetroot, packed with flavour, lifted by fresh dill and lemon zest. Lebanese tahini dressing	

Cauliflower and Picada gfn	7.5
Roasted cauliflower dressed with a "picada" of hazelnuts and almonds	

Side and sauces

Chips	4
Alioli gf	2
Catalan garlic mayonnaise	
Bravas gf	2
Classic spicy Spanish tomato sauce	
Mojo Picon gf	2
Spicy roasted red pepper sauce from the Canary Islands	

Desserts

Annie's orange & lemon cake gfn	7
From our good friend Annie in our beautiful Andalusian home town of Vejer de la Frontera. Light almond sponge soaked with a lemon and orange syrup, steeped in cardamom, cinnamon and star anise. Served with citrus cream	
Mousse de chocolate gfn	7
A classic chocolate mousse with a hint of brandy, topped with hazelnuts and a hazelnut biscuit	
Churros y chocolate	7
Hot Spanish doughnuts, dusted with cinnamon and sugar. Served with hot chocolate dipping sauce	
Pedro Ximénez gf	6.5
Vanilla ice cream with sweet sherry soaked raisins	
Seasonal Trifle n	7.5
Homemade sherry trifle with fresh seasonal fruits	
Cheeseboard gfb	14
Manchego – sheep's milk, fully mature Picos blue – cow and goat's milk; salty and piquant Garrotxa – goat's milk, buttery and herbal.	
Served with bread, grapes, guindilla peppers and membrillo	

gf = Gluten free
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n = Contains nuts
gfn = Gluten free, contains nuts
gfbn = Gluten free, served with bread, contains nuts
gfb = Gluten free, sauce contains sesame seeds