



*We recommend you choose 3 to 4 tapas per person*

### PARA-PICAR

- Marinated Olives 4.00
- Roasted Valencia Almonds 4.00
- Pan Con Tomate 4.00
- Sourdough Bread with Olive Oil  
& Pedro Ximenez 3.50

### TAPAS

- Burrata Salad with Salmoriglio Aubergine &  
Courgette 13.00
- Mixed Leaf & Vine Tomato Salad 7.00
- Patatas Bravas with Alioli 5.75
- Padron Peppers 6.00
- Falafel with Artichoke & Cannellini 8.00
- Manchego & Honey 7.50
- Octopus, Potato & Celery Salad 13.00
- Boquerones Vinagre 7.00
- Puntillas (Baby Squid) 8.50
- Pulpo Gallega 13.00
- Garlic King Prawns 9.00
- Baked Queen Scallops, Garlic & Caper Butter 11.00
- Chuletas De Cordero with Anchovy Green Sauce 16.00
- Porchetta (Italian Pork Belly) 7.00
- Chorizo with Rioja & Honey 10.00
- Harissa Lamb, Hummus & Flatbread 11.00



### Cinco Jotas 5J Cured Meat

- Salchichon | Lomo | Cecina | Morcon  
12.00 Each
- Jamon with Pan Con Tomate 15.00
- Mixed Plate with Pan Con Tomate 24.00

### PASTA

- Ivor's Broccoli, Garlic & Chilli Gnocchi 10.50
- Cromer Crab, Chilli & Norfolk Asparagus  
Linguine 16.00

### PIZZA

- Margherita 12.00
- Cromer Crab, Chilli & Capers 15.00
- Chorizo, Spinach & Red Onion 14.00
- 100% Iberico Cured Meat 14.00
- 'Nduja & Smoked Cheddar 14.50

### DESSERTS

- Basil and Strawberry Panna Cotta 7.50
- Baklavas with Mascarpone 8.50
- Tiramisu' 8.00
- Chilli and Lime Chocolate Ganache 7.50
- Ice Cream 2.50 per scoop

A 12.5% discretionary service charge will be added to parties of 3 persons or more.  
For allergen advice, vegetarian, vegan, and children's menu please ask a member of staff.

All prices are inclusive of VAT.