BAR BUAH x

BAR SNACKS

Gilda 3
Olive, pickled green chilli and anchovy skewer
4 for 10

Roast chicken croqueta, aioli 3
4 for 10

Mushroom & manchego croqueta v 3
4 for 10

Pan con tomate vg 5
Bread w/ tomato, garlic and olive oil
+ Chorizo 2.5 + Manchego 2 + Sobrasada 3
+ Boquerones 3 + Anchovies 3 + Jamón 4

Padron peppers vg 7

Calamares a la andaluza 11
Fried squid with aioli and lemon

Patatas bravas v 7
Fried potatoes with chilli sauce, aioli

Baguette w/ aioli v 3.5

TAPAS

Each tapas dish is served with baguette

Tomato salad vg 10
Iberiko winter tomatoes dressed in a champagne vinaigrette and shallots

Mushrooms, egg yolk v 14
Chanterelles, king oysters and shiitakes sautéed in seaweed butter

Gambas al ajillo 15
Red prawns in garlic & olive oil

Tortilla de patata v 10
Egg, potato and onion omelette
+ Sobrasada 2

Boquerones 10
Vinegar cured anchovies, olive oil

BOCATAS

+ Add side of bravas 3

Pork belly in house-made brioche bun 12
Spice crusted grilled pork belly, spicy aioli and herb salad

Pilotes & shoestring fries baguette 13
Meatballs cooked in a rich tomato sauce, mozzarella and shoestring fries

MAINS

Butifarra sausage, morcilla & mash 18
With green peppercorns and gravy

Mussel suquet 17
Mussels in a fisherman's stew with almond picada, served with bread

Lamb & olive caldereta 19
Lamb and olive stew thickened with an almond picada, served with bread

Seafood fideuà to share 26
Noodles cooked in a seafood bisque, mussels, cuttlefish and red prawns

DESSERT

Churrimisú v 7
Churros + tiramisú