

#### APERITIFS

Immigrant blend vermouth / 6  
Gialo spritz / 13  
Criolla sangria / 11

#### SNACKS

Aged Cheddar, chilli and onion empanada / 5  
Scallop tiradito, lime, yoghurt, horseradish / 6  
Fried pumpkin, aji amarillo / 5

#### SMALL

Roasted artichokes, white beans, truffle / 12  
Tortilla, XO sauce, shrimps, aioli / 14  
Veal sweetbreads with criolla / 11  
Stracciatella, pickled chilli, radicchio, bottarga / 12  
Stone bass tostada, soy, lime, sesame, avocado / 14  
Aubergine, herb salad, chilli, lemon / 12  
Causa, smoked cauliflower, coriander, mole rojo / 11  
Steak tartare, preserved lemon, plantain chips / 15

#### LARGE

Wild mushroom paella, hedgerow garlic / 22  
Iberico matambre, pepper sauce / 28  
Saffron risotto, veal ossobuco / 21  
Smoked winter tomato fideua, lovage / 24  
Lamb shoulder, carrots, cime di rapa, salsa verde / 26  
Cornish squid, nduja, squid ink, monks beard / 30  
Cod, onion, shellfish sauce, lovage / 28  
  
Monkfish on the bone, XO sauce, black beans / 50  
800g Bone-in ribeye to share, chimichurri, fries / 80

#### SIDES

French fries / 5  
Hispi slaw, lime, coriander / 6  
Root vegetables, sage, garlic / 6