

LIGHT TAPAJAX

PAN CON TOMATE(V) (VG)
£5.00


PADRON PEPPERS FINISHED WITH MALDON SALT FLAKES (V) (GF) (VG)
£7.00

TEMPURA VEGETABLES SERVED WITH A SPICY MAYO (VG) (V)
£7.25

PATATAS BRAVAS (GF) (V)
£7.50

CHEESE AND WILD MUSHROOM CROQUETAS (V)
£7.75

SPANISH TORTILLA WITH PIQUILLO PEPPERS AND WILD MUSHROOMS(GF) (V)
£7.75

 **SPANISH TORTILLA WITH CHORIZO AND SPINACH (GF)**
£8.00

HOME-MADE IBERIAN HAM CROQUETAS
£8.00

IBÉRICO ACORN FED HAM (GF)
50g- £10.00/ 100g- £19.00

FISH TAPAJAX

LIGHTLY BATTERED BABY SQUID WITH AIOLI SAUCE
£8.50

GARLIC AND CHILLI PRAWNS (GF) AND BREAD
£10.00

 **LIGHTLY BATTERED MONK FISH WITH A CHILLI AND LIME SAUCE**
£10.50

ARROZ NEGRO (BLACK RICE) WITH HALIBUT, PRAWNS AND SQUID (GF)
£12.00

SCALLOPS ON A CRÈME OF PUMPKIN SAUCE (GF) , TOPPED WITH CHORIZO CRUMBLE
£13.50

MEAT TAPAJAX

GRILLED CHORIZO SERVED WITH A RED WINE AND HONEY SAUCE
£9.00

CORN FED CHICKEN WITH A GARLIC AND GINGER KICK, TOPPED WITH ASPARAGUS
£10.00

IBERIAN PORK TOPPED WITH WILD MUSHROOMS, SERVED WITH A GREMOLATA SAUCE(GF)
£10.50

SLOW COOKED SUCKLING LAMB ON A BED OF MOROCCAN COUS COUS
£12.00

SUCKLING PIG IN BAO BREAD WRAPS , WITH A CHIPOTLE MAYO
£13.00

 **ARGENTINIAN FILLET STEAK (150G) (GF)**
£17.50

DESSERT TAPAJAX

CARAMELIZED WHITE CHOCOLATE PROFITEROLES WITH CRUSHED HAZLENUTS
£7.00



= **CHEF'S SPECIAL**

(V) – Vegetarian

(GF) – Gluten Free

(VG) – Vegan

125 ml wine measures are available on request

TAPAJAX

WHITE WINE

PEROLA DO LIMA VINHO VERDE. ADEGA PONTE LIMA, PORTUGAL 2019
175ML- £6.50, 250ML- £8.50, BOTTLE- £24.00

ARBOS PINOT GRIGIO, ORGANIC, CASTELLANI. SICILY, ITALY 2019
175ML- £6.75, 250ML- £9.00, BOTTLE- £26.00

AZUMBRE VERDEJO, CUATRO RAYAS, RUEDA, SPAIN 2018
175ML- £7.00, 250ML- £9.50, BOTTLE- £28.00

MARTEREY CHARDONNAY, PAYS D'OC, FRANCE 2018
175ML- £7.75, 250ML- £11.00, BOTTLE- £32.00

OUTNUMBERED SAUVIGNON BLANC, MATAHIWI ESTATE, WAIRARAPA, NEW ZEALAND 2019
175ML- £8.50, 250ML- £12.00, BOTTLE- £35.00

SACABEIRA, ALBARINO, RIAS BAIXAS, SPAIN, 2017
£42.00

SANCERRE 'LES BLANCS PALETS', DOMAINE LA CROIX CANAT, LOIRE VALLEY, FRANCE 2019
£45.00

ROSE WINE

MEDITERRANEE ROSÉ, IGP, FIGUIERE, FRANCE 2019

175ML- £7.50, 250ML- £10.50, BOTTLE- £31.00, MAGNUM- £60.00

MAGALI SIGNATURE ROSÉ, COTES DE PROVENCE, FIGUIERE-PROVENCE, FRANCE 2019
175ML- £9.50, 250ML- £13.50, BOTTLE- £39.00

PREMIERE ROSÉ, COTES DE PROVENCE, FIGUIERE-PROVENCE, FRANCE 2019
BOTTLE- £45.00

RED WINE

CATANGA, ORGANIC, VINO DE LA TIERRA DE CASTILLA, SPAIN 2019
175ML- £6.00, 250ML- £8.50, BOTTLE- £24.00

LAZTANA CRIANZA RIOJA, DOC, BODEGA OLARRA 2018
175ML- £8.00, 250ML- £10.00, BOTTLE £29.00

PROEMIO RESERVA MALBEC, MAIPU, MENDOZA, ARGENTINA, 2020
175ML, £8.50, 250ml- £12.00, BOTTLE- £35.00

LAZTANA RESERVA RIOJA, DOC, BODEGA OLARRA, SPAIN 2015
175ML- £8.75ML, 250ML- £12.50, BOTTLE- £37.00

AD LIBITUM MATURANA TINTA , ORGANIC, RIOJA DOC, SPAIN, 2018
175ML, £9.75, 250ml- £13.50, BOTTLE- £41.00

NAVAJAS GRAN RESERVA, RIOJA, SPAIN 2011
£60.00

CHATEAU D'ARCOLE, SIANT-EMILION GRAND CRU, BORDEAUX, FRANCE, 2016
£65.00

RODA ONE, BODEGAS RODA, RIOJA, SPAIN, 2004
£90.00

SPARKLING WINE

PROSECCO ASOLO SUPERIORE DRY, VENETO, ITALY
125ML- £7.00, BOTTLE- £31.00

CHAMPAGNE RIMBAUD BRUT, FRANCE
£50.00

MOET & CHANDON IMPERIAL BRUT
£70.00

LAURENT- PERRIER CUVÉE ROSE BRUT
£85.00