



HOT FOOD DELIVERY MENU

TO START

- Pan con tomate • 6.5 (v)
- 5J Jamón Ibérico 3 years cured • 20.5
- Jamón croquetas • 7.50
- Classic tortilla • 10 (v)

MAINS

- Grilled octopus with piquillo sauce • 24
- Slow cooked Ox cheek with parsnip puree • 22.5
- Presa Ibérica with romesco sauce • 22
- Suckling lamb shoulder • 30
- 14 year Rubia Gallega "Galician Blond" dry aged on the bone
800g for two • 65

VEGETABLES & SIDES

- Feo de Tudela tomato salad • 8 (v)
- Fries with smoked paprika and alioli • 7.5 (v)
- Tenderstem Broccoli with ajillo and lemon dressing • 8(v)

DESSERT

- Basque baked cheesecake • 8