

Dinner Menu

To start

Gilda 3,00

Typical Basque Pintxo on a cocktail stick (pickled green chillies, olives, anchovies)

Tomato & Garlic Bread 3,00

A touch of garlic, a whole fresh tomato rubbed into the bread and sealed with olive oil

Gordal Olives 3,00

Gordal roughly translates as "little fat one" in Spanish, an obvious reference to its size. These are grown in Andalucia where over 30,000 hectares are devoted to this one cultivar

Autumn's Spoon

Soup of the day 6,00

We change our soup every day, please ask our staff

Autumn Salads

Look around, you are in a veggie store, you can create your salad and we will make it in the moment. These are just the ones we suggest.

Roasted Squash & Goat Cheese Cream 8,95

Green leaves and rocket, sliced roasted squash, our special goat cheese cream and pumpkin seeds

IOW Tomatoes & Avocado 8,95

Our signature IOW Tomatoes, chunks of tender avocado, red onions and grated Manchego cheese on top

Orange & Pomegranate 8,95

Over some green leaves, slices of oranges and pomegranate, topped with crushed almonds

Figs & Grilled Goat Cheese 8,95

Green salad leaves, black figs, slice of glazed goat cheese and walnuts



Please speak to our staff about allergens.

A discretionary service charge of 12.5% will be added to table service.

Tapas

Anchovies Marriage 8,20

Brown and white anchovies sharing a plate

Spanish Tortilla 6,20

Maybe the best combination for potatoes, onions and eggs. We make just one per day or, sometimes two

Escalivada & Bonito del Norte 5,95

Roasted peppers, aubergines and onion topped with a chunk of Bonito del Norte (Tuna)

Avocado Bruschetta 5,95

Avocado chunks, cherry tomatoes, basil and some balsamic over crispy garlic bread

Stuffed Piquillo Peppers 9,20

Whole Piquillo peppers filled with meat and topped with a hot homemade tomato sauce

Garlic Prawns with Spicy Paprika 8,50

Prawns sautéed with garlic, olive oil and spicy paprika from La Vera

Meatballs 9,50

Juicy meatballs with our pumpkin puree and baby mushrooms

Codfish a la Vizcaina 12,00

Unsalted cod fish loins in a rich tomato sauce

Sea Bass Ceviche 11,50

With mango and red onion tartar & corn kernels

Galician Octopus 11,35

One of the pulpo's eight legs, grilled with purple potatoes & green mojo!

Iberian Pork Checks 12,35

Slowly stewed in red wine, with mashed potatoes to enjoy the gravy!

Roasts

Always book in advance

Suckling pig from Segovia 25,00 per person

Our signature dish comes with a selection of roasted seasonal vegetables

Roasted baby lamb leg 21,00 per person

Tender lamb meat on the bone, roasted in Pedro's mother's special marinade. Comes with a selection of roasted seasonal vegetables