



*Reineta*



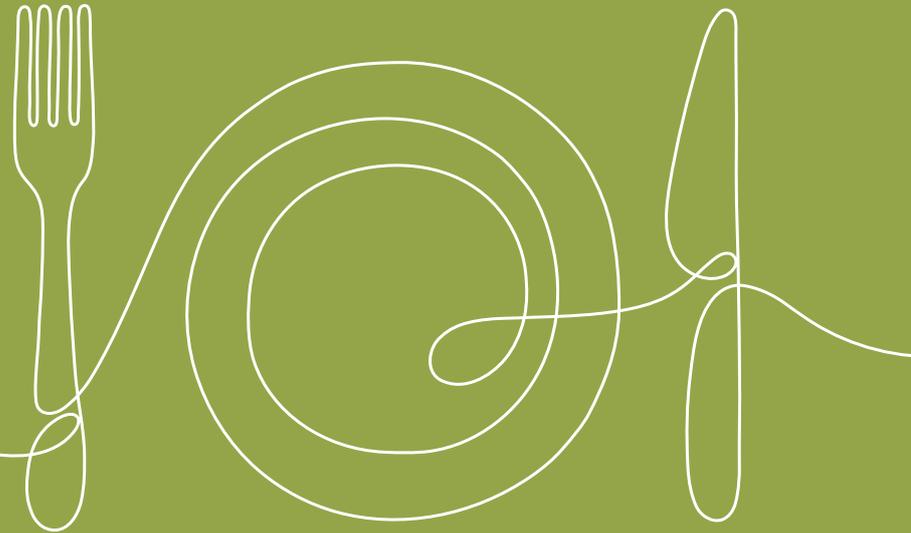
*Reineta*

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WIFI: Reineta  
Password: HolaReineta

Please speak to our staff about allergens.

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



Dinner Menu

## To start

Gordal Olives ..... 3,00

Gordal roughly translates as “little fat one” in Spanish, an obvious reference to its size.

Gilda ..... 3,00

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

Marcona Almonds ..... 3,00

Fried and salted marcona almonds from Alicante.

Tomato & Garlic Toast ..... 5,00

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

## Autumn Salads

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

Apples, Figs & Goat Cheese ..... 9,95

Green leaves, apple, black figs, a slice of glazed goat cheese and walnuts.

IOW Tomatoes & Avocado ..... 8,95

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

Pedro's Russian Salad ..... 8,95

Potatoes, carrots and pickles with homemade mayonnaise and a chunk of bonito del norte.

Roasted Squash, Green Leaves & Xigalo Cream ..... 9,95

Diced roasted Squash, green leaves, a sour cream of xigalo cheese topped with pumpkin seeds.

## Tapas

We recommend 2-3 tapas per person.

Spanish Tortilla ..... 6,50

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

Grilled Artichokes & Red Mojo ..... 9,50

Grilled artichokes hearts, Quinoa and strawberry red mojo.

Seasonal Mushrooms Carpaccio ..... 11,50

Seasonal mushrooms sliced with truffle oil and grated smoked idiazabel cheese.

Heritage Carrots & Chestnuts Pure ..... 9,50

Heritage and baby carrots over a chestnut pure and green pesto.

Anchovies Marriage ..... 11,50

Brown and white anchovies sharing a plate

Sea Bass Ceviche ..... 11,50

With mango and red onion tartar & corn kernels

Garlic Prawns with Spicy Paprika ..... 9,50

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

Galician Octopus ..... 11,50

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

Flamed Sea Bream Fillet ..... 11,50

With a roasted pepper sauce and a touch of ginger.

Stuffed Piquillo Peppers ..... 9,50

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

Tacos of Hot Chorizo ..... 10,50

With spicy sobrasada and topped with pineapple and coriander.

Tacos of Iberian Pork Cheeks ..... 12,50

Slowly stewed in red wine and served in a couple of tacos with lime and coconut.

Deer Fillet & Chestnut Pure ..... 12,50

Grilled deer fillet over a chestnut pure and a blueberry sauce.

## Roasts

Always book in advance!

Suckling Pig From Segovia ..... 23,00

Our signature dish with roasted potatoes

Roasted Baby Lamb Leg ..... 22,00

Tender lamb meat on the bone, roasted in Pedro's mother special marinade.

