

Open late night
 Wednesday to Sunday
 @crossleystcantina

CROSSLEY
 SI
CANTINA



Covid check-in

EMBUTIDOS/QUESO

Boqueria fuet de anis 30g	13
Julian Martin cebo iberico 24mths 30g	24
Valdeon blue 40g	9
Manchego semicurado 3mth 40g	8
Charcuterie board	45

PARA EMPEZAR

Marinated olives	7
Manchego croqueta, black plum	6ea
Sardine, baby cucumber, squid ink mayo	6ea
Lamb cigarillo, sofrito, tarragon	6ea
King prawn, baby corn, paprika, brown butter	11
Patatas bravas	12
Chorizo jam, crispy sourdough	15
Stuffed calamari, spiced rice, raisins, green mojo, mizuna	15
Tumaca, leek, kalamata, sourdough	12
Butternut pumpkin, walnut, gazpacho	13
Escalivada, sourdough, parsley, smoked mussels	16

RACIONES

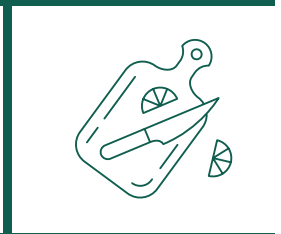
Spatchcock, watercress, pearl onion	30
Eggplant, green olives, broccoli, romesco	24
Market fish, clams, artichoke, tapioca	32
Lamb of the day, peach, baby carrots, garlic custard, parsley	34

DULCE

Flan de queso	12
Dark chocolate coconut mousse, raspberry, pistachio	12

FEED ME 60pp

Let the chef serve up a selection of his favourite dishes from on and off the menu.



BOTTOMLESS BRUNCH 65pp

Every Saturday & Sunday between 12 & 5pm.

Enjoy 90 minutes of free flowing Gin Tonics, Sangria & cocktails coupled with a 5 plate selection of the chefs favourite dishes.



10% surcharge on public holidays.

Please let staff know of any dietries or allergies. Although we cater for most dietries, we can not guarantee that any dish will be free from traces of allergens.