

# HISPANIA

## CURED MEATS & CHEESE

 JAMÓN IBÉRICO CORTADO A MANO (80grs).....23 <i>Hand-carved ham from free-roaming acorn-fed Ibérico pig</i>
SELECCIÓN DE JAMÓN IBÉRICO Y EMBUTIDOS.....13.50 <i>Selection of Ibérico ham, chorizo, salchichón &amp; lomo</i>
CECINA DE LEÓN CON VIRUTAS DE QUESO Y ACEITE DE OLIVA.....12 <i>Cured beef leg with sheep's cheese and virgin olive oil</i>
SELECCIÓN DE QUESOS ESPAÑOLES (v)..... 11.50 <i>Cheese selection: Manchego, Mahón, Ibores, Cabra Montenebro &amp; La Peral Asturian blue cheese</i>

## COLD SELECTION

ENSALADILLA RUSA.....11 <i>Spanish potato, egg, carrot, olive and tuna salad with mayonnaise</i>
TARTAR DE ATÚN ROJO.....14 <i>Tuna tartare with a Spanish green mojo</i>
SALPICÓN .....19 <i>Monkfish and prawn salad, roasted pepper, egg yolk vinaigrette</i>
ANCHOAS DEL CANTÁBRICO (5 pieces)..... 14.50 <i>Anchovies with 'crystal' bread and tomato</i>
CARPACCIO DE GAMBAS .....17.50 <i>Prawn carpaccio</i>
STEAK TARTAR..... 21 <i>Sirloin tartare with shallots, capers, gherkins and olive oil</i>
ESPARRAGOS..... 12.50 <i>Asparagus with Hispania mayonnaise</i>
ENSALADA MIXTA.....18 <i>Lettuce, tomato, red onion, white asparagus, olives, egg &amp; tuna</i>
ENSALADA DE LANGOSTINOS.....19 <i>King prawn salad with Sherry dressing</i>

## STEWES & RICES

DEGUSTACIÓN DE FABADA ASTURIANA "CASA GERARDO" .....9.50 <i>Tasting of traditional Asturian bean stew with smoked chorizo and black pudding</i>
VERDINAS CON GAMBAS.....12 <i>Baby green beans with prawns</i>
LENTEJAS CON CHORIZO DE LEÓN.....12 <i>'Pardina' lentils and smoked chorizo stew</i>
ARROZ NEGRO .....19 <i>Black rice with squid ink, cuttlefish &amp; prawns</i>
CREMA DE VERDURAS (v) ..... 9 <i>Mix of vegetables with tender-steam broccoli</i>

COCHINILLO ENTERO A LA SEGOVIANA .....220 <i>Whole roasted suckling pig 'Segoviana Style'. A whole 'Cochinillo' roasted to order and carved in the traditional style in front of your guests (Approx. for 8 people). (This needs to be ordered 24 hours in advance)</i>
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A discretionary 12.5% service charge will be added to your bill

Gluten free menu available on request

We proudly serve best Spanish beer: Mahou



## OUR SIGNATURE TAPAS

	½	Full
CRUJIENTES DE QUESOS (v).....6.50 <i>Toffee flavoured filo pastry filled with a blend of Spanish cheeses</i>		
SALTEADO DE VERDURAS CON SETAS (v)..... 14 <i>A mix of 9 sautéed vegetables with mushrooms</i>		
COCA CON PISTO DE VERDURAS 'Coca' with vegetable 'pisto' (Ratatouille)		
• BONITO: with Cantabrian sea tuna.....10		
• ANCHOAS: with Cantabrian anchovies.....12		
PULPO CON PATATA REVOLCONA.....19.50 <i>Paprika mashed potatoes with octopus, 'pancetta' and 'piparras'</i>		
LAGARTO IBÉRICO CON SALSA CHIMICHURRI ..... 14 <i>A special tasting pork cut with chimichurri sauce and potatoes</i>		
PIMIENTOS DE PADRÓN (v)..... 7 <i>Sautéed green Padrón peppers with Maldon salt</i>		
ALCACHOFA IBÉRICA..... 14 <i>Artichoke heart from Tudela with Ibérico sauce</i>		
COGOLLO DE LECHUGA A BAJA TEMPERATURA (v)..... 12 <i>Lettuce heart, avocado &amp; pistachio, slow cooked</i>		
CROQUETAS DE JAMÓN..... 7 ..... 11.50 <i>Ibérico ham croquettes</i>		
CROQUETAS DE SETAS (v)..... 6 ..... 10 <i>Wild mushrooms croquettes</i>		
HUEVOS ROTOS DE CORRAL ..... 17 <i>Crushed fried free-range organic eggs with hand-cut chips and optional</i>		
• JAMÓN IBÉRICO: with Ibérico ham		
• MORCILLA: with black pudding		
ALBÓNDIGA IBÉRICA CON CREMOSO DE PUERRO (2 uni) ..... 13 <i>Iberian pork meat ball with leek parmentier</i>		
FRITOS DE PIXÍN (RAPE)..... 19 <i>Monkfish fritters (190grs) with confit 'piquillo' peppers</i>		
CALAMARES A LA ANDALUZA..... 14 <i>Fresh fried squid from Devon with lime zest (120grs.)</i>		
GAMBAS AL AJILLO ..... 14 <i>Traditional prawns with garlic sauce made in a clay pot</i>		

## MAIN COURSES - FISH

TACO DE ATÚN CON PISTO DE VERDURAS .....20 <i>Fresh red tuna steak with vegetable 'pisto' (Ratatouille)</i>
LUBINA SALVAJE CON PURÉ DE PATATAS "RATTE" ..... 29,50 <i>Wild sea bass, potato 'Ratte' mash, smoked aubergine</i>
SALMÓN CON SALSA DE ENELDO ..... 19 <i>Salmon with dill sauce and new potatoes</i>
RAPITO AL HORNO .....25 <i>Baby monkfish with Hispania's Pil-Pil sauce</i>

## MAIN COURSES - MEAT

CARRILLERAS CON PARMENIER DE PATATA TRUFADA .....24 <i>Pork cheeks with Truffle mash potato</i>
CACHOPO ASTURIANO DE TERNERA..... 23 <i>Escalope of veal parcel filled with Ibérico ham and Manchego cheese served with new potatoes</i>
COCHINILLO DE SEGOVIA ASADO..... 32 <i>Roasted suckling pig and lettuce heart with dressing. (Imported from Segovia, Spain. One sixth of a whole suckling pig)</i>
PALETILLA DE CORDERO LECHAL..... 32 <i>Roasted milk-fed suckling lamb shoulder imported from Spain, poached potato, black and roasted garlic emulsion</i>
PRESA IBÉRICA DE BELLOTA..... 24 <i>Pork loin-shoulder, French onion &amp; sweet potato (rare cooked)</i>
ENTRECOTE DE VACA HOLSTEIN MADURADO ..... 38 <i>Matured Holstein Sirloin steak with fries and Padrón peppers</i>