


HISPANIA

CURED MEATS & CHEESES

 JAMÓN IBÉRICO CORTADO A MANO (80grs).....24
Hand-carved ham from free-roaming acorn-fed Ibérico pig with tomato bread

SELECCIÓN DE JAMÓN IBÉRICO Y EMBUTIDOS16.50
Selection of Ibérico ham, chorizo, salchichón & lomo with tomato bread

SELECCIÓN DE QUESOS ESPAÑOLES (v).....11.50
Cheese selection: Manchego, Mahón, Zamorano, Cabra del Tiétar & La Peral Asturian blue cheese

COLD SELECTION

ENSALADILLA RUSA.....11
Spanish potato, egg, carrot, olive and tuna salad with mayonnaise

TARTAR DE ATÚN ROJO Y SALMOREJO.....15
Tuna tartare with 'salmorejo'

SALPICÓN21.50
Monkfish and prawn salad, roasted pepper, egg yolk vinaigrette

ANCHOAS DEL CANTÁBRICO (5 pieces)14
Anchovies with 'crystal' bread and tomato

STEAK TARTAR.....26
Sirloin tartare with shallots, capers, gherkins and olive oil

ESPÁRRAGOS BLANCOS DE NAVARRA.....12.50
White asparagus from "Navarra" with Hispania mayonnaise

OUR LIGHT SUGGESTIONS

SALMOREJO.....8
Cold soup with tomato, garlic, olive oil & bread

ENSALADA MIXTA.....18
Lettuce, tomato, red onion, white asparagus, olives, egg & tuna

ENSALADA DE BONITO DEL NORTE CON PIMIENTO 'MORRÓN'....18
Roasted red 'Morrón' peppers & tuna salad

STEWES & RICES

CREMA DE VERDURAS (v)9
Mix of vegetables soup with tender-steam broccoli

LENTEJAS CON CHORIZO DE LEÓN.....12
'Pardina' lentils and smoked chorizo stew

ARROZ NEGRO.....22
Black rice with squid ink, cuttlefish & prawns

ARROZ CON PRESA IBÉRICA28
Iberian pork-loin shoulder rice with saffron ali-oli

ARROZ CON BOLETUS (v)22
Wild boletus rice with truffle ali-oli

VERDINAS CON GAMBAS15
Baby green beans with prawns

COCHINILLO ENTERO A LA SEGOVIANA.....220
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)

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

Mahou

OUR SIGNATURE DISHES

CRUJIENTES DE QUESOS (v).....^½ Full 6.50
Toffee flavoured filo pastry filled with a blend of Spanish cheeses

SALTEADO DE VERDURAS CON SETAS (v)14
A mix of 9 sautéed vegetables

PULPO CON PATATA REVOLCONA22
Paprika mashed potatoes with octopus, 'pancetta' and 'piparras'

SOLOMILLO IBÉRICO AL FOIE..... 19.50
Iberian pork fillet with foie gras

PIMIENTOS DE PADRÓN (v)..... 8
Sautéed green Padrón peppers with Maldon salt

CROQUETAS DE JAMÓN 7 11.50
Ibérico ham croquettes

CROQUETAS DE SETAS (v) 610
Wild mushrooms croquettes

HUEVOS ROTOS DE CORRAL18
Crushed fried organic eggs with hand-cut chips

- HISPANIA: with truffle and beef gravy
- JAMÓN IBÉRICO

ALBÓNDIGA IBÉRICA CON CREMOSO DE PUERRO (2 uni)16
Iberian pork meatball with leek parmentier

FRITOS DE PIXÍN (RAPE)..... 23
Monkfish fritters (190grs) with confit 'piquillo' peppers

CALAMARES A LA ANDALUZA..... 14.50
Fresh fried squid from Devon with lime zest (120grs.)

GAMBAS AL AJILLO15
Traditional prawns with garlic sauce made in a clay pot

MAIN COURSES – FISH

TACO DE ATÚN CON PISTO DE VERDURAS21
Fresh red tuna steak with vegetable 'pisto' (Ratatouille)

LUBINA SALVAJE CON PURÉ DE PATATAS "RATTE"32.50
Wild sea bass, potato 'Ratte' mash, smoked aubergine

MAIN COURSES – MEAT

CARRILLERAS DE TERNERA CON PARMENTIER DE PATATA TRUFADA.....24
Beef cheeks with truffle mash potato

CACHOPO ASTURIANO DE TERNERA.....23
Escalope of veal parcel filled with Ibérico ham and Iberian cheese served with new potatoes and blue cheese sauce

COCHINILLO DE SEGOVIA ASADO34
Roasted suckling pig and lettuce head. (Imported from Segovia, Spain. One sixth of a whole suckling pig)

PALETILLA DE CORDERO LECHAL.....32
Roasted milk-fed suckling lamb shoulder imported from Spain, poached potato, black and roasted garlic emulsion

ENTRECOTE DE RUBIA GALLEGA 500g.....49
Galician Blond Sirloin steak with new potatoes and roasted piquillo peppers