


# HISPANIA

## CURED MEATS & CHEESES

 JAMÓN IBÉRICO CORTADO A MANO (80grs) ..... 24 <i>Hand-carved ham from free-roaming acorn-fed Ibérico pig with tomato bread</i>
SELECCIÓN DE JAMÓN IBÉRICO Y EMBUTIDOS ..... 16.50 <i>Selection of Ibérico ham, chorizo, salchichón &amp; lomo with tomato bread</i>
SELECCIÓN DE QUESOS ESPAÑOLES (v) ..... 13.50 <i>Selection of Spanish cheeses</i>

## COLD SELECTION

ENSALADILLA RUSA ..... 13 <i>Spanish potato, egg, carrot, olive and tuna salad with mayonnaise</i>
TARTAR DE ATÚN DEL MEDITERRÁNEO CON AJOBLANCO ..... 26 <i>Mediterranean tuna tartare with "ajoblanco"</i>
SALPICÓN DE MARISCO ..... 22.50 <i>Monkfish and prawn salad, roasted pepper, egg yolk vinaigrette</i>
ANCHOAS DEL CANTÁBRICO (5 pieces) ..... 16 <i>Anchovies with 'coca' bread and tomato</i>
STEAK TARTAR ..... 28 <i>Fillet tartare with shallots, capers, gherkins and olive oil</i>
ESPÁRRAGOS BLANCOS DE NAVARRA (v) ..... 13.50 <i>White asparagus from "Navarra" with Hispania mayonnaise</i>
TERRINA DE FOIE CASERA, MEMBRILLO Y FRUTOS SECOS ..... 24.5 <i>Homemade foie gras terrine, quince and nuts.</i>
GAZPACHO ANDALUZ ..... 12.5 <i>Gazpacho served with toppings</i>
ENSALADA MIXTA CON VINAGRETA DE MIEL Y MOSTAZA ..... 21 <i>Lettuce, tomato, red onion, white asparagus, egg &amp; tuna dressed with honey and mustard vinaigrette</i>
TOMATE ROSA DE BARBASTRO CON BONITO DEL NORTE ..... 18 <i>Pink tomato from Barbastro with Bonito del Norte</i>

## STEWES & RICES

DEGUSTACIÓN DE FABADA ASTURIANA "CASA GERARDO" ..... 12 <i>Tasting of traditional Asturian bean stew with smoked chorizo and black pudding</i>
LENTEJAS CON CHORIZO DE LEÓN ..... 12 <i>'Pardina' lentils and smoked chorizo stew</i>
ARROZ NEGRO ..... 24 <i>Black rice with squid ink, squid &amp; prawns</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 DISHES

	½	Full
CRUJIENTES DE QUESOS (v) ..... 8.50 <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>		
PULPO CON PATATA REVOLCONA ..... 28 <i>Paprika mashed potatoes with octopus, 'pancetta' and 'piparras'</i>		
SOLOMILLO IBÉRICO AL FOIE ..... 19.50 <i>Iberian pork fillet with foie gras and mushrooms</i>		
PIMIENTOS DE PADRÓN (v) ..... 8 <i>Padrón peppers with Maldon salt</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 CON JAMÓN IBÉRICO ..... 21 <i>Crushed fried organic eggs with hand-cut chips</i>		
ALBÓNDIGA IBÉRICA CON PARMENTIER DE TRUFA (2 uni) ..... 16 <i>Iberian pork meatball with truffle parmentier</i>		
FRITOS DE PIXÍN (RAPE) ..... 24 <i>Monkfish fritters with confit 'piquillo' peppers</i>		
CALAMARES A LA ANDALUZA ..... 14.50 <i>Fresh fried squid from Devon (120grs.)</i>		
GAMBAS AL AJILLO ..... 16 <i>Traditional prawns with garlic sauce made in a clay pot</i>		
PRESA IBÉRICA CON CHIMICHURRI ..... 21 <i>Iberian pork shoulder with "spicy chimichurri sauce"</i>		

## MAIN COURSES – FISH

TACO DE ATÚN ROJO CON PISTO DE VERDURAS ..... 26 <i>Fresh red tuna steak with vegetable 'pisto' (Ratatouille)</i>
LUBINA SALVAJE CON PURÉ DE PATATAS "RATTE" ..... 32.50 <i>Wild sea bass, potato 'Ratte' mash, smoked aubergine and snow peas</i>
RAPE CON CREMA DE MARISCO ..... 36 <i>Monkfish with seafood bisque</i>

## MAIN COURSES – MEAT

CARRILLERAS DE TERNERA CON PARMENTIER DE PATATA TRUFADA ..... 24 <i>Beef cheeks with truffle mash potato</i>
CACHOPO ASTURIANO DE TERNERA ..... 25 <i>Escalope of veal parcel filled with Ibérico ham and Iberian cheese served with crispy fries</i>
COCHINILLO DE SEGOVIA ASADO ..... 34 <i>Roasted suckling pig and lettuce head. (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, roasted new potatoes and onion.</i>
ENTRECOTE DE RUBIA GALLEGA 500g ..... 54 <i>Galician Blond Sirloin steak with fries and padron peppers</i>