## **PICOTEO**

	(2 pieces)		
Anchoas	12	Salmorejo	18
Santoña's premium 00 anchovies set on toast		Smoked cold tomato cream with jamón & stracciatella	
Jamón Ibérico	16	Setas Ø	18
Hand-carved, 100% acorn-fed ham served with cristal		Grilled mushrooms with onsen egg & smoked	
bread & grated tomato		idiazabal foam	
Sardina	1.6	Hamachi	26
	16	Cured New Zealand hamachi with passionfruit	
Ensaladilla croquettes with smoked sardines		tiger's milk & fried sweet potato	
Tartar	15	Puerro Ø	15
Wagyu beef tartare set on fried polenta		Grilled leeks with cauliflower purée, candied	1)
		almonds & fried sage	
Ostra	16	annonus & meu sage	
Fried Japanese oysters with remoulade		Col	17
		Grilled hispi cabbage with anchovy garlic dressing	17
Zamburiñas	12	& fried kale	
Grilled baby scallops with kombu butter			
7 1		Tomate	18
		Grilled tomato medley with dry aged beef fat dressing	
Pan Casero Ø	13	& ajo blanco	
Sourdough bread with house smoked butter			
(serves 2 - 4 pax)			
		Ø	7 Vegetarian

## Extras

Bellaguarda premium EVOO / Lustau sherry vinegar / House smoked butter

3 each

## Lonja

Gambones Grilled king prawns with garlic praline (5 pieces)	& amontillado		<b>Pulpo</b> Chargrilled o	octopus with pot	ato pavé & red pepper purée	38
Mejillones Mussels with nduja cream & cherry tomatoes			Chipirones Chargrilled squid stuffed with chorizo on mojo verde		h chorizo on mojo verde	36
	A Leñ	ŇA			La Huerta	
Cochinillo 1/4 1/2 Roasted Spanish suckling pig,	Vaca Vieja OP beef rib dry-aged over 45		17/100g	Patatas Fritas   Triple-cooked handcut frites	16	
Segovian style  Secreto Ibérico  Grilled ibérico pork shoulder	48	Picaña Grilled rump cap with red wine braised onions  Costillar de Ternera Glazed angus beef short ril porcini mushrooms	red	58	Coles de Bruselas Brussels sprouts with guanciale & browned butter	15
with mojo picon  Pollo	48		nera 58	58	Piquillo Peppers   Spanish red peppers with pil-pil	14
Roasted half chicken with prunes, olives & shallot				Smoked Mash   Bintje potato with smoked butter	14	
Pato Grilled Irish duck with fennel o salad & puffed quinoa	48 range				Pimientos de Padrón  Chargrilled green peppers with sea salt flakes	16