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# CANAPÉS

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A selection of easy to eat, bite sized servings. Perfect for standing events  
**30.00 per person**

- All items in the list are provided and catered for per guest -

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Asparagus toast

Roasted sweet potato (v) (g)

Sherry mushrooms (ve)

Salmorejo with sun blushed tomatoes (ve)

Jamón Ibérico with tomato & basil toast

Patatas bravas (ve)




Ham croquetas

Tortilla (v) (g)

Secreto

Caramelised Spanish rice pudding (v)

Churros with chocolate (v)

 vegetarian  gluten-free  vegan  vegan option available

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.



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# CANAPÉS

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A selection of easy to eat, bite sized servings. Perfect for standing events  
**36.00 per person**

- All items in the list are provided and catered for per guest -

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Asparagus toast

Roasted sweet potato (v) (g)

Sherry mushrooms (ve)

Salmorejo with sun blushed tomatoes (ve)

Salmon, avocado cream, tomato vinaigrette (g)

Patatas bravas (ve)

Ham croquetas

Chorizo lollipops





Grilled octopus (g)

Secreto

Black rice

Caramelised Spanish rice pudding (v)

Churros with chocolate (v)

 vegetarian  gluten-free  vegan  vegan option available

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# MENU VEGETARIANO

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Our much loved iconic vegetarian dishes, all items served to share  
**35.00 per person**

*- From the delicatessan -*

**Bread with olive oil**  
(ve)

**Toasted bread with tomato**  
Fresh tomato on toast (ve)

**Manzanilla olives**  
Green olives (ve) (g)

**Sujaira**  
Organic cheese (v)

*- Tapas to share -*

**Vegetable paella**

With seasonal vegetables, dry style  
rice served with a socarrat base (v)

**Sherry mushrooms**  
Served on a mushroom cream  
with sliced fresh mushrooms (ve)

**Pear and spinach salad**  
With La Peral blue cheese, raisins,  
pine nuts and pesto vinaigrette (g)

**Patatas bravas**  
Golden crisp potatoes, brava  
sauce and allioli (v) (vo)

**Tortilla**  
Spanish omelette with potato and  
onion cooked à la minute (v) (g)



**Padrón peppers**  
With a green olive emulsion  
for dipping (v) (g)

**Beef tomato with salmorejo**  
Filled with garlic breadcrumbs,  
black olives, raspberries, beetroot  
granita and topped with capers (v)

*- Desserts -*

**Churros with chocolate**  
Glorious pastries and melted  
chocolate, an Ibérica classic (v)

**Vanilla caramel flan**  
Sweet custard with caramel and  
Palo Cortado chantilly cream (v) (g)

 vegetarian  gluten-free  vegan  vegan option available

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# MENU CLÁSICO

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Our most iconic dishes, all items served to share  
**40.00 per person**

*- From the delicatessan -*

**Bread with extra virgin olive oil**  
(ve)

**Cádiz boquerones**  
White anchovies in vinegar (g)

**Toasted bread with tomato**  
Fresh tomato on toast (ve)

**Torreznos and olives**  
'Pork scratchings' and  
Manzanilla green olives

**Cecina**  
Air cured beef with an  
intense smoky flavour (g)

*- Tapas to share -*

**Sherry mushrooms**  
Served on a mushroom cream  
with sliced fresh mushrooms (ve)

**Chorizo lollipops**  
Tempura battered and  
served with a pear allioli

**Roasted sweet potato**  
Served on a lemon cream with  
sunflower seeds (ve) (g)

**Tortilla**  
Spanish omelette with potato and  
onion cooked à la minute (v) (g)





**Padrón peppers**  
With a green olive emulsion  
for dipping (g)

**Corn-fed chicken**  
Marinated in a romesco sauce,  
served with potatoes and leeks

*- Desserts -*

**Churros with chocolate**  
Glorious pastries and melted  
chocolate, an Ibérica classic (v)

**Spanish rice pudding**  
A signature dish  
from Casa Marcial (v) (g)

 vegetarian  gluten-free  vegan  vegan option available

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# MENU IBÉRICA

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A selection of Ibérica favourites, all items served to share  
**45.00 per person**

*- From the delicatessen -*

**Bread with extra virgin olive oil**  
(ve)

**Artisan cheeses**  
A selection from the deli

**Toasted bread with tomato**  
Fresh tomato on toast (ve)

**Torreznos and olives**  
'Pork scratchings' and  
Manzanilla green olives

**Juan Pedro Domecq**  
Black label; Ibérico ham,  
cured for over 42 months (g)

*- Tapas to share -*

**Sherry mushrooms**  
Served on a mushroom cream  
with sliced fresh mushrooms (ve)

**Pear and spinach salad**  
With La Peral blue cheese, raisins,  
pine nuts and pesto vinaigrette (g)

**Patatas bravas**  
Golden crisp potatoes, brava  
sauce and allioli (v) (vo)

**Ibérica burgers**  
Pork sliders with confit piquillo  
peppers and chimichurri


**Croquetas**  
Handmade with serrano ham to  
Nacho's Grandmother's recipe

**Black rice**  
Squid ink rice with squid,  
prawns and allioli (g)

*- Desserts -*

**Churros with chocolate**  
Glorious pastries and melted  
chocolate, an Ibérica classic (v)

**Spanish rice pudding**  
A signature dish  
from Casa Marcial (v) (g)

 vegetarian  gluten-free  vegan  vegan option available

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# MENU GASTRONOMÍA

A gastronomic flavour adventure, all items served to share  
**55.00 per person**

## - From the delicatessen -

**Bread with extra virgin olive oil**  
(ve)

**Artisan cheeses**  
A selection from the deli

**Torreznos and olives**  
'Pork scratchings' and  
Manzanilla green olives

**Toasted bread with tomato**  
Fresh tomato on toast (ve)

**Juan Pedro Domecq**  
Black label; Ibérico ham,  
cured for over 42 months (g)

## - Tapas to share -

**Aubergine sobrasada**  
Charred and topped with sujaira  
cheese, sobrasada and seeds

**Croquetas**  
Handmade with serrano ham to  
Nacho's Grandmother's recipe

**Beef tomato with salmorejo**  
Filled with garlic breadcrumbs,  
black olives, raspberries, beetroot  
granita and topped with capers (v)

**Grilled octopus**  
Tender octopus leg, with potatoes,  
smoked paprika, ajada allioli (g)

**Secreto**  
100% Ibérico pork with mojo  
roasted baby potatoes

**Beef cheek croissant**  
Toasted and filled with San Simón,  
sun-dried tomato, basil and truffle  
oil, topped with a beef cheek stew

## - Desserts -

**Churros with chocolate**  
Glorious pastries and melted  
chocolate, an Ibérica classic (v)

**Vanilla caramel flan**  
Sweet custard with caramel and  
Palo Cortado chantilly cream (v) (g)

 vegetarian  gluten-free  vegan  vegan option available

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# MENU NAVIDAD

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Inspired by Nacho's greatest recipes to create an authentic Spanish Christmas experience.

**70.00 per person**

*- From the delicatessen -*

**Bread with extra virgin olive oil**  
(ve)

**Artisan cheeses**

A selection from the deli

**Toasted bread with tomato**

Fresh tomato on toast (ve)

**Torreznos and olives**

'Pork scratchings' and  
Manzanilla green olives

**Juan Pedro Domecq**

Black label; Ibérico ham,  
cured for over 42 months (g)

*- Tapas to share -*

**Scallop a la Gallega**

Baked queen scallops, serrano ham  
sofrito, topped with breadcrumbs

**Grilled octopus**

Tender octopus leg, with potatoes,  
smoked paprika, ajada allioli (g)

**Croquetas**

Handmade with serrano ham to  
Nacho's Grandmother's recipe

**Black rice**

Squid ink rice with squid,  
prawns and allioli (g)

**Beef tomato with salmorejo**

Filled with garlic breadcrumbs,  
black olives, raspberries, beetroot  
granita and topped with capers (v)

**Milk-fed lamb leg**

Castillian milk-fed lamb served  
with roasted potatoes, peppers  
and salad





*- Desserts -*

**Spanish rice pudding**

A signature dish  
from Casa Marcial (v) (g)

**Flourless chocolate cake**

Chocolate cake, licor café pearls,  
'crema de Orujo' crème anglaise,  
fior di latte ice cream (g)

 vegetarian  gluten-free  vegan  vegan option available

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