
MENU CLÁSICO

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

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.



MENU IBÉRICA

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 delicatessan -

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)

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CANAPÉS

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

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CANAPÉS

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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