


# HISPANIA

## CURED MEATS & CHEESES

 JAMÓN IBÉRICO CORTADO A MANO (80grs)..... 25.5 <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).....14.50 <i>Selection of Spanish cheeses</i>

## COLD SELECTION

ENSALADILLA RUSA CON BONITO DEL NORTE.....13 <i>Spanish potato, egg, carrot, olives and tuna salad with mayonnaise</i>
TARTAR DE ATÚN ROJO CON AJOBLANCO.....26 <i>Red tuna tartare with "ajoblanco"</i>
SALPICÓN DE MARISCO.....24 <i>Monkfish and prawn salad, roasted pepper, egg yolk vinaigrette</i>
ANCHOAS DEL CANTÁBRICO (5 piezas) .....16 <i>Cantabrian sea 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.....21 <i>Homemade foie gras terrine, quince and nuts.</i>
GAZPACHO ANDALUZ (v).....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.....21 <i>Pink tomato from Barbastro with Bonito del Norte</i>

## STEWES & RICES

DEGUSTACIÓN DE FABADA ASTURIANA "CASA GERARDO"..... 14 <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>
ARROZ CON BOLETUS (v)..... 24 <i>Wild boletus rice with truffle ali-oli</i>

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)*

Portion of homemade bread.....1.8

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).....	9	
<i>Padrón peppers with Maldon salt</i>		
COLIFLOR EN TEMPURA Y AJOBLANCO (v).....		11
<i>Cauliflower in tempura with "ajoblanco"</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 .....		22
<i>Crushed fried organic eggs with hand-cut chips and ibérico ham.</i>		
ALBÓNDIGAS IBÉRICAS CON PARMENTIER DE TRUFA (2 uni) .....		16
<i>Iberian pork meatballs with truffle Parmentier</i>		
FRITOS DE PIXÍN (RAPE).....		28
<i>Monkfish fritters with confit 'piquillo' peppers</i>		
CARABINERO, HUEVOS Y PATATITAS.....		32
<i>Spanish carabenero prawn with eggs and potatoes.</i>		
CALAMARES FRESCOS A LA ANDALUZA.....		15
<i>Fresh fried squid from Devon (120grs.)</i>		
GAMBAS AL AJILLO .....		18
<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 .....	27
<i>Fresh red tuna steak with vegetable 'pisto' (Ratatouille)</i>	
LUBINA SALVAJE CON PURÉ DE PATATAS "RATTE".....	35
<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

CACHOPO ASTURIANO DE TERNERA.....	27
<i>Escalope of veal parcel filled with Ibérico ham and Iberian cheese served with crispy fries</i>	
COCHINILLO DE SEGOVIA ASADO.....	38
<i>Roasted suckling pig and frisee salad. (Imported from Segovia, Spain. One sixth of a whole suckling pig)</i>	
PALETILLA DE CORDERO LECHAL.....	35
<i>Roasted milk-fed suckling lamb shoulder imported from Spain, roasted new potatoes and onion.</i>	
ENTRECOTE DE RUBIA GALLEGA 500gr.....	64
<i>Galician Blond Sirloin steak with fries and padron peppers</i>	
WELLINGTON DE PRESA IBÉRICA 100% BELLOTA .....	38
<i>100% Acorn-feed Iberian shoulder Wellington with Amontillado jus.....</i>	

