

DELI EXTRAS

Our deli is a cornucopia of fabulous products from across Spain, whether that is our extensive range of cheese, meats and olives. We also have a superb range of cured fish from Spain's leading conservas companies. Some of the very best seafood comes out of tins in Spain. Here we list our most popular products, but if there is something you love on our shelves, ask your server and we will see if it is possible to open it up and serve it to you.

Olives and Encuridos g v All 4.95

Mixed marinated olives – a mix of everything

Marinated Manzanilla olives – in a marinade of garlic, fennel and chilli

Marinated Arbequina olives – strong Catalan olives with fennel and garlic

Manzanilla olives – juicy green Andalusian olives in a marinade of oregano, smoked paprika and garlic

Verdial olives – cracked green olives with paprika and oregano

Empeltre olives – black Catalan olives marinated in oregano

Arbequina olives – tiny Catalan olives, full of flavour

Giant Gordal olives – stuffed with fresh orange and chilli flakes (5.30)

Red pepper stuffed Manzanilla olives

Pickled garlic – crispy and flavoursome with no garlic breath!

Giant caperberries – crunchy with a mild nutty flavour

Cornichons – small, sweet and crunchy pickled gherkins

Guindilla chillies – sweet and sour pickled mild green chillies

Snacks

Habas Picantes spicy baked baby broad beans a v 4.85

Kikones salted baked giant corn a v 4.85

Torreznos Spanish pork scratchings a 5.25

Spanish potato crisps with spicy Espinaler hot sauce a v 5.95

Roasted Catalan almonds n a v 4.95

Catalan tomato bread on Coca bread from Barcelona g v 4.95

Pan allioli made with Coca bread from Barcelona m g v 4.95

Bread, oil and vinegar g a v 4.95

– home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain

Home-baked sourdough bread g v 3.85

**Please note that we also stock Genius gluten free bread*

Cheese

We have the largest selection of Catalan and Spanish cheese in the world, outside of Spain. Choose from our full range of international award winning cheeses from the deli counter. Many of our cheeses are unpasteurised. Please tell your server if you are pregnant or cannot eat unpasteurised cheese. Just choose your portion size and we will serve you fabulous cheese with Catalan fruit accompaniments.

Small (1 cheese) 9.5

Medium (2 cheeses) 13.5

Large (3 cheeses) 17.95

Chef's choice of 3 cheeses and accompaniments 16.95

SHEEP'S MILK CHEESE m

Maese Miguel Manchego – 3-4 months semi-curado Manchego p v

Ojos de Guadiano Manchego – 8 months curado Manchego

Vicente Pastor – long cured (16 months), similar to Pecorino

Rosemary Manchego – strong cured cheese wrapped in pork lard and rosemary leaves

Idiazábal – very lightly smoked Basque cheese

Grazalema – 12 months cured, wrapped in wheatgerm and pork lard g p

Torta de Barros – very soft fragrant torta style cheese from Extremadura v

Roncal – long matured strong cheese from Navarra

Payoya Oloroso – mature cheese soaked in Oloroso sherry, for deep and intense flavours a

Pastura with truffles – soft creamy cheese from Extremadura with crushed Italian black truffles p

GOAT'S MILK CHEESE ^m

Garrotxa – mild Catalan cheese with a mushroomy crust ^p

Monte Enebro – regal soft lemony goat's cheese, twice World Cheese of the Year from Ávila ^p

Murcia al Vino – wine soaked mild goat's cheese from Murcia ^p

Olavidia – intensely creamy and soft cheese from Andalucía with an ash layer in the centre. Winner of the 2021 World Cheese of the Year

Valleoscuro – soft and peppery brie like cheese with a light coating of ash

Musgo Lavado – rind washed goat's milk cheese from Ávila, giving a strongly flavoured cheese with fruity notes

Santa Gadea – strong Camembert-style organic cheese, nutty with a mild blue after-taste, from Burgos ^p

COW'S MILK CHEESE ^m

Ermesenda – soft buttery and nutty cheese from Catalunya

Mahón – pimentón and oil rubbed sharp cheese from Menorca

San Simon – naturally smoked cone shaped Galician cheese

Montgomery Cheddar – strong robust Cheddar, best in the UK by far ^p

Puig Pedros – semi-hard unpasteurised Cows cheese from Catalunya, nutty notes with a sharp finish

Ray Silo Massimo – strong lactic cow's cheese (similar to Caerphilly) from Pravia in Asturias

Ray Silo Pimentón – sharp and spicy lactic cow's milk cheese from Asturias, coated in smoked paprika for a spicy and smoky finish

BLUE CHEESE ^m

Valdeón Picos Blue – cave cured in sycamore leaves, mid strength ^p

Cabrales – the strongest blue cheese in the world!

La Peral – mild creamy blue cheese from Asturias ^p

Gamoneu – the enigma cheese of Asturias, a blue cheese that isn't blue but sought after by cheese connoisseurs the world over. Sweet to the taste, followed by a nuttiness, then very sharp and finally a delicate blue aftertaste. It's sensational.

FRUIT ACCOMPANIMENTS (1 PER CHEESE) ⁿ ^v

Membrillo – Quince jelly, Date and almond wheel

Fig and almond wheel, Sweet and sour figs

Fig and cinnamon relish

Red onion marmalade, Piccalilli

Apricot & cranberry chutney

Orange blossom honey

Chestnut honey

LARGE SHARING CHEESES ^m ^g ^v

These are all whole soft cheeses which make perfect centrepieces for between 2-6 people sharing; all are served with breadsticks for dipping

Torta de Cañarejal – a soft, acidic ewe's milk cheese 22

Pasqualete Retorta – very soft, buttery ewe's milk cheese from Extremadura 16

Torta del Barros – unctuous, nutty, pungent, buttery scooping cheese from Extremadura *serves 20-40 99

Cured Fish

We have a stunning range of canned and cured seafood from our deli shelves, including:

Mejillones mussels in escabeche

Morillo char grilled Red Tuna neck from Gueyumar

Navajas razor clams cooked over coals, from Gueyumar

Zamburiñas tiny queen scallops from the Rias Baixas in a traditional sauce

Pulpo sliced octopus in a pimentón infused olive oil

Berberechos glorious cockles from Galicia

Cold smoked sardines light and delicately smoked

Cold smoked anchovies large plump anchovies from the Cantabrian sea, lightly smoked
Ask your server for pricing

FOOD ALLERGIES & INTOLERANCES

Please tell your server immediately if anyone in your party has a food allergy or intolerance.

We label our menus with the three most common allergens ^g Gluten, ^m Milk, ⁿ Nuts.

^a indicates that other allergens are also present. Please refer to our full allergen matrix sheet

for details and ask your server if you are unsure about anything. ^v Vegetarian and ^g Vegan.

As we make everything ourselves, we use a wide range of allergen containing ingredients in our kitchen. We work to best practices, but this does not completely eliminate the chance of cross contamination. Some ingredients come in with a warning of 'may contain'; we do not label this in our menu, please check our allergen matrix, available from your server. All fried food is fried in a vegetable oil made from soya beans and contains soya.

If there are other deli products you would like at the table, please ask your server to see what is possible. Pricing will reflect the addition of VAT and restaurant costs