

## Tapas Frias Cold dishes

Olives (gf)(ve)	4.50
Almonds (gf)(ve)	4.50
Habas fritas (gf)(ve)	3.50
Jamon serrano (gf)	5.50
Jamon iberico (gf)	18.50
Manchego sundried tomatoes (gf)(v)	4.25
Idiazadel, quince & walnuts (gf)(v)	4.50
Anchovies (gf)	8.50
Meatboard (gf option available)	19.50
Cheese board (v)	14.50

## Patatas

Aioli y salsa bravas (gf)(ve)	6.50
Garlic mayonnaise & bravas sauce	
Salsa picos (gf)(v)	7.00
Creamy blue cheese sauce	
Salsa chimichurri (gf)(ve)	6.75
A fresh tangy herb sauce	
Paprika & thyme salt (gf)(ve)	6.00

## Bread & dips

Bread & oil (gf option available)(ve)	4.00
Extra virgin olive oil and balsamic vinegar	
Bread & salsa (gf option available)(ve)	6.50
Served with romesco, aioli and oil	
Pan con sobrasada (gf option available)	6.50
Chorizo spread with honey and maldon salt	
Pan con tomate (gf option available)(ve)	5.50
To include ham	6.50
To include Anchovies	7.50

## Paella

PRICE PER 2 PPL	
Carne Y Mariscos <b>Mixed</b> (gf)	38.00
Carne <b>Meat</b> (gf)	35.00
Pescado <b>Fish</b> (gf)	35.00
Verduras <b>Vegetable</b> (gf)(ve)	32.00

## Pintxos

Check our blackboards to see our selection of tasty pintxos

## Pablo's Seasonal Tapas

Roasted cumin carrots (gf)(ve)	7.85
Served with miso and almond puree	
Mixed squash saffron croquetas (ve)	3.00 each
Served with black garlic aioli	
Roasted romanesco (gf)(v)	7.50
Covered in thyme and picos sauce	
Pan-fried Wild mushrooms (gf)(v)	8.25
Topped with manchego truffle and egg yolk	
Pan-fried duck breast (gf)	10.50
Served with creamy plum sauce	
Breaded confit pork cheeks and 'Jamoniasé'	8.50
Served with jamon infused aioli	
Tuna salsa marmitako (gf)	9.50
Tunna steak served with a choricerio and potato sauce	

## Pablo's Classics

Aubergine molasses (gf)(ve)	7.50
Mediterranean vegetables (gf)(ve)	7.50
Buffalo cauliflower (gf)(ve)	7.50
Spinach & chickpea (gf)(ve)	7.50
Andalusian classic, simmered with garlic, olive oil, and a blend of warm spices	
Panko Goats cheese (v)	8.00
topped with roasted pine nuts, honey and artisan quince jelly	
Tortilla Española (gf)(v)	8.00
Spanish omelette, soft and runny in the centre, made with golden free-range eggs, confit onions and potatoes	
Chamiñones al ajillo (gf)(ve option)	7.50
sauteed mushrooms in creamy garlic and white wine sauce	
Gambas pil pil (gf)	8.50
Calamares	8.50
Galician octopus (gf)	12.00
Salt cod fritters (gf)	8.00
Served with lemon and aioli	
Pollo al ajillo (gf)	8.50
A classic spanish dish of chicken and mushrooms cooked in a garlic and white wine sauce	
Albondigas <b>Meatballs</b>	7.75
spanish meatballs in tomato sauce	
Chorizo and romesco (gf)	8.75
Pork belly (gf)	8
Crispy pork belly with a Pedro Ximenez glaze	
Croquetas del dia	3.00 Each
Ask a member of staff for the flavour of the day	
Steak and salsa picos (gf)	9.00
Served with creamy blue cheese sauce	

Please allow 45 minutes for the paellas to be cooked, last orders 45 minutes before the kitchen closes

Please talk to a member of staff regarding any allergies you have, (v) vegetaria, (gf) gluten free, (ve) vegan.

A discretionary 10% service charge will be added to your bill