

Good day!

KITCHEN OPEN ALL DAY FROM 12:30PM

LUNCH & DINNER



WHERE WINE, FOOD & FRIENDS COME TOGETHER

Free WiFi
PASS: cabernet

OUR SALADS

FRESH FROM MARKET TO PLATE

GOATS CHEESE 8.95

Caramelised over a bed of gourmet greens, crispy pata negra, walnuts, raisins, cherry toms. Accompanied with a Raspberry Vinagrette.



LORRAINE'S 8.95

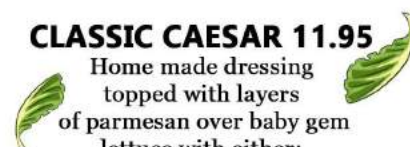
Roasted walnuts & raisins with cherry toms, feta, lettuce & spinach accompanied by a honey mustard dressing.



CLASSIC CAESAR 11.95

Home made dressing topped with layers of parmesan over baby gem lettuce with either:

HERB GRILLED CHICKEN or **LEMON CHICKEN FINGERS**



TUNA SALAD 6.95

Greens, charcoal roasted cherry toms, pickled onions and tuna with a lime vinagrette



SALMON TARTAR 11.50

Avocado, smoked salmon, red onion, cherry toms & lime



RUSA 5.95

Creamy potato, tuna, egg & mayo so simple, so good!

MORE THAN JUST A BITE!

JUST A "FEW" DISHES TO GET YOU STARTED!

50/50 14.95

One of our first ever dishes served to complement our wines!

Half of Manchego Marantona & half of Pata Negra



PATA NEGRA 15.95

Aljamar's Pata Negra, 75% Iberico

HOG ROAST 2.0 7.95

Cold sliced, served on a bed of crisps

CHEESE PLATTER 12.00

Cave cured Manchego cheese by La Casota

HOT ALMONDS 3.50

This crunchy hot extra just make all the above 100 times better

AUBERGINE CHIPS 6.95

AKA Berejenas con miel, these just melt in your mouth, drizzled with sugar cane honey

WONTON JALAPEÑO 7.50

Our secret cheese & jalapeño blend

DUCK CONFIT PARCELS 8.50

6 wonton parcels of our home smoked, Duck Confit accompanied with our finger licking home made Orange & Chilli Jam.

KING OF PIL-PIL 12.50

Kings of My Wines speak for themselves.

CROQUETAS

Six juicy, crispy home made croquetas. Made with a-lotta-love one by one

Jamon 5.50

Puchero (Meat stew) 5.50

Sea Lettuce 5.95

ARGENTINIAN PASTIE 3.95

Home made - hand cut spicy beef empanadillas with olives & egg



TROPICAL PASTIE 3.95

Home made - King prawn, avocado, pineapple, corriander, onion & lime

AFRICAN SPRING ROLL 4.95

One of our most sought after dishes! Chicken & raisins over a bed of cous-cous

ZAMBURIÑA 2.95

Per unit, in its shell, au gratin...



FOUR FRIARS 6.95

Jebby jeez! 4 ham & cheese stuffed piquillo peppers in a heavenly La Casota cream

DUCK NACHOS 8.95

Homemade nachos covered in low & slow smoked shredded duck, jalapeños, hoisin & wasabi mayo. Finished with spring onions and wakame



TRUFFLE POTITO 7.95

Chicken "potito" au gratin with black truffle & chilli jam, just as Antonio made for her girls. Try it! Bet you'll love it

TUMBAITO 8.50

Burgos black pudding, onions, walnuts & La Casota goats cream cheese over a mexican tortilla

FRIED CHEESE 8.50

Due to popular demand, our deep fried goats cheese is back but with a new twist! Our own chilli sauce & home made nachos elevate it to a new level



CHICKEN FINGERS

Lemon infused, breaded tenders of chicken served with our famous honey mustard dip. choose from:

Lemon Chicken Fingers 9.50

Bourbon BBQ Chicken 11.50

Sweet n Sour Chicken 11.50

PROVOLONERA 11.95

Provolone cheese South American style Choose from:

Plain,

Ham & Oregano or

Tomato, Balsamic & Marjoram.

PRICES QUOTED ARE IN POUNDS STERLING

OUR MAINS TO SHARE OR NOT

Chef Antonio's creations, dishes made to share or to have just by yourself...

CHOCO FRITOS 15.50

Chunks of sweet Cuttlefish
Served with chips

CALAMARES FRITOS 15.50

Golden rings of African coast squid
Served with chips

JOHN DORY - GALLO

Choose from Grilled or fried

Golden Dory 14.95
Pan Grilled Dory 13.95

PEPA PORK 16.95

Aljomar Iberico pork fillet cooked
in cream & pepper. Served with fries



PORKY BOMB 8.95

Aljomar Iberico Pork in a heavenly bomb!

GRANNY'S MEATBALLS 7.95

Home-made meatballs in tomato sauce
Served on a bed of fresh cut chips

SALT 'N PEPPER WINGS 11.95

Deep fried, seasoned only with salt and pepper

STICKY WINGS 12.95

My Wines secret sauce. Think HRC vibes ;)

CALLOS 2.0 6.95

Chef Antonio's recipe with a touch of Jospser



TACOS SPECIAL 11.50

Our gorgeous tacos are a weekly special
smoked pork, duck, shredded chicken,
prawns... whatever takes the chef's fancy!

Ask our waiter for this weeks
mouth watering option, I know I can't wait!

HUEVOS ROTOS

Your favourite over two fried eggs,
crowning a pile of fresh cut golden chips

Pil-Pil 14.95

Truffle & Pata Negra Ham 13.95

Chorizo 8.95

Pata Negra 8.95

Just the eggs 6.95

FIRE

The Jospser Charcoal oven now sits at the heart of our kitchen.

This beast of Charcoal & Fire adds primordial flavours to every dish we offer.



PULPO FERIA 11.95

Whole leg, grilled in our Jospser oven,
served smoked in a papillon
Try with an **Albariño**

FILET MIGNON 32.95

Truffle & pancetta wrapped
with mit-cui and topped with a confit egg
Try with a **Petit Verdot**

FILLET STEAK 28.50

Txogitxu Grass fed, fat happy Cow!
Served with chips and roast veg
Try with a **Tempranillo**

T-BONE 46.95

1kg Txogitxu, Grass fed, fat, happy Cow!
Served with garlic piquillo peppers
Try with a **Malbec**

BELGIAN RIBEYE 35.95

Grass fed & dry aged 500g
Served with chips and roast veg
Try with a **Cabernet Sauvignon**

EXTRA SIDES

TRUFFLED ONIONS GRATIN 6.95

FRENCH FRIES 3.00

HERB CRUSTED FRIES 3.50

ROASTED VEG 4.00

GREEN SALAD 3.50

LA CASOTA FILLET 29.95

Prime Filet of beef in a manchego mousse
Served with chips and roast veg
Try with a **Grenache**



PRESA MILOJA 14.95

Layers of crispy filo with grilled presa iberica
topped with a confit boletus with cranberry jam
and a tomato reduction to accompany
Try with a **Pinot Noir**

SECRETO IBERICO

Aljomar Iberico served with chips.
choose from:

Fire Grilled 14.95

Honey & Mustard 15.95

Try with a **Verdejo**

CHARCOAL CHICKEN 13.95

The charcoal roasted version of our
famous lemon chicken fingers
Served with roasted veg
Try with a **Moscato**

TXOGITXU

BASQUE GASTRONOMY



Jospser

CHARCOAL OVENS

DESSERTS

DESSERT PLATTER 19.95

Death by dessert might be a better name for this!
Board full of decadent bites to share

NUTELLA CRISP 4.95

Thin layers of crispy wafer and nutella make
up this heavenly dessert.
Served with whipped cream.
Add some Ice-cream to make it even more special



BINKY BROWNIE SUNDAE 7.95

Binky's Hot Brownie, Belgian Choc, White Choc
or Aero Mint are your choices. Vanilla
Ice-Cream, fresh whipped cream and wafers.
Good to share! Or perhaps not ;

CHEFS CHEESCAKES 5.95

Oven baked in our Jospser for that special flavour.
Choose from a variety of delicious options which
Chef Antonio has prepared for you today.
Add some Ice-cream to make it even more special!

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