

# BRAVAS

## TAPAS

### ARTISANAL SNACKS

Traditional Spanish Pickles, Olives, Guindillas, Garlic, Gherkins, Chillies	£5
Roasted Marcona Almonds, Valencian Orange Zest	£5
Marinated Cantabrian White Anchovies, Piquillo "Montaditos"	£7
Assortment of Cheeses, Monte de Toledo, Valdeon, *Idiazabal Cheese	£13
5J Cinco Jotas, Acorn fed 100% Iberico Ham	£25

### MEAT & POULTRY TAPAS

Foie Gras "Crema Catalana", Cherries, Bellota Ham, Home Made Brioche	£13
Morcillas de Burgos Sliders, Green Apple Slaw, *Idiazabal Cheese	£9
Roasted Iberian Pork Belly, Piquillo Pepper Glaze	£9
Moorish Spiced Lamb Chops, Rosemary Alioli	£12
Galician Beef Short Rib, Truffle, Crispy Onion	£11

### VEGETARIAN TAPAS

Pan con Tomate, Toasted Baguette with Tomato & Olive Oil	£6
Malaguena Salad, Pineapple, Fennel, Sherry, Vinaigrette	£7
Brava Potatoes, Salsa Brava, Whipped-to-Order Alioli	£8
Blistered Padron Peppers, Sea Salt	£6
Gazpacho, Pipirrana, Croutons	£7
Spinach Croquetas	£7

### FISH & SEAFOOD TAPAS

Gambas al Ajilo, Chillies, Garlic, Olive Oil, Coriander	£9
Fresh Salmon 'Rulada', Shoestring Sweet Potato, Spicy Citrus	£10
Seared Mediterranean Seabass filet, Salsa Donostiarra	£16
Oysters on the Half Shell, Tequila Vinaigrette, Chilli Sorbet	£9
Grilled Octopus, Toasted Garlic, Olive Oil, Rosemary Aioli	£13
Yellowtail Tiradito, Tobiko, Ponzu Sauce, Jalapeno, Daikon	

### DESSERT

Torta de Santiago, PX, Morello Cherry	£6
Fresh Macerated Strawberries, White Chocolate, Cava	£7
"Torrija" (Caramelized Brioche Pudding), Passion Fruit Sorbet	£8

Please inform your server of any allergies. A discretionary 12.5% service charge will be added to your bill.

\*Idiazabal Cheese is not a pasteurised cheese.

We use genetically modified oil in our cooking