

# The SPANISH EARL

## *Cold Tapas*

Boquerones en vinagre - 6

Anchovies marinated in vinegar, olive oil, garlic, parsley and lemon

Bowl of Spanish olives - 3

Smoked Almonds - 3

Gildas - 5

Cold pintxo skewers - pickled vegetables & anchovies

Spanish cheese & meat selection - 14 (for 2)

Selection of freshly sliced cured meats, cheese, olives and bread

## *Hot Tapas*

Tortilla de patatas\* - 4.5/16

Potato and onion spanish omelette, served a little wet in the middle

Patatas bravas - 5.5

Fried potatoes with spicy red pepper sauce and garlic alioli

Padrón pepper - 4.5

Croquetas de Champiñones - 5.5

Rich mushroom croquetas

Croquetas de Jamon - 5.5

Creamy ham filled classic croquetas

Albondigas - 6.5

Classic Spanish meatballs served in a rich spiced onion sauce

Pincho Moruno - 7.5

Marinated skewers of acorn fed 100% Iberico Pork

Churros - 5.5

Served with chocolate sauce

\*can be served hot or cold, please specify with your waiter

# WINE LIST

## White

	Btl	175ml	125ml
<b>Pleno Blanco, D. O. Navarra</b> Sustainable viticulture. Crisp, fresh, balanced with lemony/apple notes. Medium bodied. Great intensity for the price. Excellent balance and length. Viura & Chardonnay.	24	6.5	4
<b>Green and Social Organic Verdejo, D. O. Rueda</b> Fresh, ripe apple, pineapple, pear & herb aromas carry to the juicy palate. Aged on lees. Great with fuller flavoured dishes. Organic and certified vegan.	27.5	7.5	6
<b>Mara Martin Godello, D. O. Monterrei</b> Ripe aromas of pink lady apple, white peach, lime zest and lemon marmalade. Energetic on the palate, long finish. More structured than Albariño. Certified vegan.	37	9.5	8
<b>Ameztoi Txakoli, D. O. Getariako Txakolina</b> A bouquet of apricot, green pear & cocoa butter. Bright on the palate, offering flavours of Valencia orange, caramelized pineapple, white chocolate and Turkish delight with a truly vivid finish. Ideal with seafood and poultry.	39	10	8.5

## Red

<b>Pleno Tinto, D. O. Navarra</b> Bright cherry & strawberry fruit. Medium bodied. Great red meat all rounder. Tempranillo.	24	6.5	5
<b>Rioja Vega Crianza, D. O. C. Rioja</b> Nose of ripe cherry and caramel, velvety tannins & pomegranate, red-plum, milk-chocolate & aniseed flavours. Certified vegan.	29	8	6.5
<b>Finca La Estacada Tempranillo 6 months oak, D. O. Ucles</b> Spicy and dark plum aromas with hints of meaty notes. Tight, tannic structure with a polished texture. Like a supercharged Rioja.	30	8	6.5
<b>Pizarras de Otero Mencía, D. O. Bierzo</b> Bright violet, cherry, cassis and a hint of liquorice on the nose and in the mouth. Finishes warm and chewy, with solid grip and dusty tannins. Mencía has similar weight to Pinot Noir. Certified vegan.	33	8.5	7

## Sherry

<b>Barbadillo Pedro Ximenez</b> Very dark intense mahogany in colour with topaz reflections and iodine rims, with which it illuminates its exquisite noble wood undertones. Complex and intense raisin-like aromas. Dense and silky on the palate with a finish that lasts/		50ml	6
<b>Barbadillo Dry Olorosa Sherry</b> Dark mahogany in colour with amber gold reflections. Pleasant and intense aromas of noble woods and dry fruits flow through this wine, affording us the intensity of their presence. A full-bodied wine that reflects its age.			5.5
<b>Barbadillo Fino</b> Pale straw gold colour. Crisp almond bouquet and a refreshing palate. A perfect aperitif with cheese or tapas.			5