



LA FAROLA

PICOTEO (SNACKS)

ALMENDRAS Lightly salted and roasted almonds	£3.95	CHARGILLED BREAD Chargilled sourdough bread served with extra virgin olive oil or alioli sauce	£2.95
ACEITUNAS Marinated Gordal olives	£2.95	PAN CON TOMATE Chargilled bread served with fresh tomato and olive oil	£4.25
BOQUERONES Marinated Cantabrian white anchovies in olive oil	£3.95	MONTADITOS DE JAMON SERRANO Chargilled bread with olive oil and tomatoes topped with serrano ham	£5.25
PIMIENTOS PADRON Pan fried Galician green peppers, Maldon sea salt	£4.95		

CHARCUTERIA y QUESOS

(*Please ask your server if you have allergies due to plates containing nuts.)

JAMON IBERICO (Cinco Jotas) Ham from grain and acorn-fed Iberico pig.	£14.90	ERMESEDA Unpasteurized, creamy cow's milk cheese from Catalunya.	£5.75
JAMON DE TERUEL Traditional Spanish ham.	£8.40	YOUNG MANCHEGO Unpasteurized ewe's milk cheese from Castilla, La Mancha	£5.85
CHORIZO IBERICO DE BELLOTA A coarse grained chorizo made with Iberico de Bellota pork.	£5.75	ROSEMARY MANCHEGO Unpasteurized ewe's milk cheese from Castilla, La Mancha with a subtle rosemary flavour.	£5.95
LOMO IBERICO DE BELLOTA Lomo iberico de bellota is the ultimate black pig, seasoned with smoked paprika and sea salt.	£7.95	GORGONZOLA PICCANTE Pasteurized cow's milk from Lombardy, Italy.	£6.95
SALCHICHON IBERICO DE BELLOTA An extra cured Iberico pork sausage in a natural casing.	£5.75	MAHON Unpasteurized ewe's milk cheese from Menorca.	£5.95
BRESAOLA Cured beef served with rocket, parmesan and balsamic vinegar.	£6.50		

All of our cheese boards are served with membrillo, savoury biscuits, grapes and walnuts.

PICK N' MIXS HAM AND CHEESE PLATTER

Choose from any charcuteria.

CHOICE OF FOUR	£16.00
CHOICE OF SIX	£19.50

*{Food allergies or dietary requirements: Before ordering please speak to our staff about your requirements
A discretionary 12.5% service charge will be added to the bill, this will be shared amongst all staff}*



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MEAT TAPAS

POLLO AL GRILL	£7.25	CROQUETAS DE JAMON	£5.95
Chargrilled free range chicken thighs with yoghurt, PX plums, spring onions and roasted hazelnuts		Bellota ham & mahon cheese croquetas served with bravas sauce	
ALBONDIGAS	£6.45	CHORIZO PICANTE A LA SIDRA	£6.50
Beef meatballs cooked in a traditional Catalan hot tomato sauce		Pan fried chorizo served with fresh apples and cider	
SOLOMILLO A LA BRASA	£9.25	PRESA IBÉRICA	£8.95
Chargrilled Iberico pork loin served with cumin spiced carrot purée, spring greens and quince BBQ sauce		Chargrilled Iberico pork shoulder, served with pickled grapes, roasted sweet potatoe and roasted garlic purée	
CARRILLERA DE BUEY	£7.95		
Braised Ox cheeks, steamed clams and parsnip purée			

VEGETARIAN TAPAS

PATATAS FRITAS	£4.50	EMPANADILLA	£4.95
Roughly cut fried potatoes served with spicy bravas sauce and alioli sauce		Filo pastry stuffed with goat cheese, spinach and toasted pine nuts, fried and served with homemade guacamole.	
TORTILLA CLASICA	£4.95	ALCACHOFAS CON AJO BLANCO	£6.95
Spanish potato and onion omelette		Roasted baby artichokes with Ajo Blanco, smoked almonds and oven-dried black olive crumb	
COURGETTE FLOWER	£8.95	ENSALADA DE TOMATE	£7.50
Stuffed with goat's cheese finished with a drizzle of honey		Beef tomato salad, spring onions, 8 years old balsamic vinegar and mozzarella cheese	
BURRATA	£8.25	CROQUETAS DE SETAS	£5.95
Burrata served with split green beans, blow torch honey poached apricots and green pistachios		Mushroom and mahon croquetas with Portobello alioli	

FISH TAPAS

ICELANDIC COD	£7.50	CITRIC'S ATUN MARINADO	£8.50
Served with asparagus, sautéed samphire and lime-butter sauce		Citrus marinade seared tuna, orange & tomato dressing with sweet & sour piquillo peppers	
PULPO A LA BRASA	£8.95	CHIPIRONES	£6.50
Chargrilled octopus with baby potatoes and saffron alioli		Crispy fried baby squid, alioli, green leaves and lemon zest	
GAMBAS AL AJILLO	£7.95	ARROZ NEGRO	£6.75
Black Tiger Prawns sautéed with garlic, olive oil and fresh red chillies		Squid ink risotto with parmesan, baby squid, alioli & gremolata	
VIERAS	£8.90		
Seared diver scallops served with chestnut mushroom purée, Morcilla crispy ham			

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