



## LA FAROLA

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### PICOTEO (SNACKS)

<b>ALMENDRAS</b> Lightly salted and roasted almonds	<b>£3.95</b>	<b>CHARGILLED BREAD</b> Chargilled sourdough bread served with extra virgin olive oil or alioli sauce	<b>£2.95</b>
<b>ACEITUNAS</b> Marinated Gordal olives	<b>£2.95</b>	<b>PAN CON TOMATE</b> Chargilled sourdough bread served with fresh tomato and olive oil	<b>£4.25</b>
<b>BOQUERONES</b> Marinated Cantabrian white anchovies in olive oil	<b>£3.95</b>	<b>MONTADITOS DE JAMON SERRANO</b> Chargilled sourdough bread with olive oil and tomatoes topped with serrano ham	<b>£5.25</b>

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### CHARCUTERIA y QUESOS

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

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

### PICK N' MIXS HAM AND CHEESE PLATTER

Choose from any charcuteria.

<b>CHOICE OF FOUR</b>	<b>£16.00</b>
<b>CHOICE OF SIX</b>	<b>£19.50</b>

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*{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}*



## LA FAROLA

### MEAT TAPAS

<b>POLLO AL GRILL</b>	<b>£7.25</b>	<b>CROQUETAS DE JAMON</b>	<b>£5.95</b>
Chargrilled free range chicken thighs with yoghurt, PX plums, spring onions and roasted hazelnuts		Bellota ham croquetas served with bravas sauce	
<b>ALBONDIGAS</b>	<b>£6.45</b>	<b>CHORIZO PICANTE A LA SIDRA</b>	<b>£6.50</b>
Beef and pork meatballs cooked in a traditional Catalanian hot tomato sauce		Pan fried chorizo served with fresh apples and cider	
<b>SOLOMILLO A LA BRASA</b>	<b>£9.95</b>	<b>PLUMA IBERICA</b>	<b>£8.95</b>
Chargrilled iberico pork loin served with escalivada and Granny Smith & potato al horno		Chargrilled Iberico pork plumas served with asparagus and romesco	
<b>CARRILLERA DE BUEY</b>	<b>£7.95</b>	<b>CODORNIZ</b>	<b>£7.95</b>
Braised Ox cheeks, steamed clams and parsnip puree		Quail cooked two ways served with sweet potato purée and cherries	

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### VEGETARIAN TAPAS

<b>PATATAS FRITAS</b>	<b>£4.50</b>	<b>BURRATA</b>	<b>£8.25</b>
Roughly cut fried potatoes served with spicy bravas sauce and alioli sauce		Burrata served with splint green beans, blow torch honey poached apricots and green pistachios	
<b>TORTILLA CLASICA</b>	<b>£4.95</b>	<b>EMPANADILLA</b>	<b>£4.95</b>
Spanish Potato and onion omelette		Filo pastry stuffed with goat cheese, spinach and toasted pine nuts, fried and served with homemade guacamole.	
<b>PIMIENTOS PADRON</b>	<b>£4.95</b>	<b>ALCACHOFAS CON AJO BLANCO</b>	<b>£6.75</b>
Pan fried Galician green peppers, Maldon sea salt		Roasted baby artichokes with Ajo Blanco, smoked almonds and oven-dried black olive crumb	
<b>COURGETTE FLOWERS</b>	<b>£8.95</b>	<b>ENSALADA DE TOMATE</b>	<b>£7.50</b>
Stuffed with goat's cheese finished with a drizzle of honey		Heritage tomato salad with lilliput capers & 8 years balsamic vinegar	

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### FISH TAPAS

<b>MERLUZA</b>	<b>£7.50</b>	<b>CITRIC'S ATUN MARINADO</b>	<b>£8.50</b>
Pan fried hake served with baked courgettes and black olive migas		Citrus marinade seared tuna, orange & tomato dressing with sweet & sour piquillo peppers	
<b>PULPO A LA BRASA</b>	<b>£8.95</b>	<b>CHIPIRONES</b>	<b>£6.50</b>
Chargrilled octopus with baby potatoes and saffron alioli		Crispy fried baby squid, alioli, green leaves and lemon zest	
<b>GAMBAS AL AJILLO</b>	<b>£8.95</b>	<b>ARROZ NEGRO</b>	<b>£6.75</b>
Black Tiger Prawns sautéed with garlic, olive oil and fresh red chilli		Squid ink risotto with parmesan, baby squid, alioli & gremolata	
<b>CROQUETAS DE BACALAO</b>	<b>£5.95</b>		
Salt cod croquetas served with saffron alioli			

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