



LA FAROLA

CHARCUTERIE & PICOTEO

Almendras – Lightly salted & roasted almonds £3.95

Aceitunas – Marinated Gordal olives £2.95

Boquerones – Marinated Cantabrian white anchovies in olive oil £3.95

Chargrilled Bread – Sourdough bread served with arbequina olive oil £3.25

Pan con Tomate – Chargrilled sourdough bread served with fresh tomato and olive oil £4.25

Montaditos de Serrano – Sourdough bread & fresh tomato topped with Serrano ham £5.5

Board Selection of hams & cheeses

Choice of 4 £16

Choice of 6 £19.50

Jamon Iberico 100% Bellota 5J - £14.05

Iberico black pig 100% acorn-fed from Jabugo

Jamon de Terruel – Aragon reserva - £8.95

Traditional Serrano ham from the region of Aragon

Charcuterie £5.95 each

Chorizo de bellota, Lomo reserve, Salchichon de bellota, Bresaola

Cheeses £5.95 each

Murcia al vino, Young manchego, Rosemary manchego, Mahon

PARA PICAR

CROQUETAS DE SETAS – Chestnut mushrooms & Mahon croquetas with mushroom aioli £5.75

COURGETTE FLOWER – Stuffed with goat's cheese finished with a drizzle of honey £8.95

CROQUETAS DE JAMON – Bellota ham & mahon cheese croquetas & bravas sauce £5.95

PADRON PEPPERS – deep fried Padron peppers finished with Maldon Sea salt £4.95

*{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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FISH

BACALAO CONFITADO – Confit Islandic salt cod served with celeriac roasted & puree, Gordal salsa £8.95

PULPO A LA BRASA – Octopus, Potatoes, Peperonata, Saffron aioli & black olive migas £10

GAMBAS AL AJILLO – Black tiger prawns sautéed with garlic, olive oil & fresh red chillies £8.95

SALMON – Oven roasted Salmon, cauliflower puree, steamed broccoli, pequillo dressing £8.75

CHIPIRONES– Crispy fried baby squid, aioli, mixed leaf salad & lemon £6.5

ARROZ NEGRO – Squid ink risotto with Parmesan, baby squid, aioli and gremolata £6.95

MEAT

POLLO – Chargrilled free range chicken thighs, Greek yoghurt, Px plums, spring onions & hazelnuts £7.25

ALBONDIGAS – Beef meatballs cooked in a traditional Catalan hot tomato sauce £6.75

CHORIZO PICANTE – Hummus, cumin yoghurt, black & white sesame seeds £6.50

PRESA – Iberico pork shoulder, pickled grapes, sweet potatoes, and roasted garlic puree £8.95

BOMBA – Spiced Iberico pork, Salmorejo sauce, Parmesan, flaked almonds & basil oil £8.25

CARRILLERA DE BUEY – Slow cooked Ox cheeks served with parsnip puree and steamed clams £7.95

VEGETABLE

CALABAZA AL HORNO – Honey & paprika roasted pumpkin, Avocado, Yoghurt, Feta & mixed seeds £8.5

PATATAS FRITAS – Roughly cut potatoes served with bravas sauce & aioli £4.5

TORTILLA CLASSICA – Spanish onion and potatoes omelette £4.95

ENSALADA DE TOMATE – Beef tomato salad, spring onion dressing, Feta cheese, 8 year aged balsamic £7.5

ALCACHOFAS – Grilled baby artichokes, Ajo blanco, Smoked almonds, Black olive crumbs £7.25

EMPANADILLA – Filo pastry with goats cheese, spinach & pine nuts, guacamole £4.95

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