



LA FAROLA

CHARCUTERIE & PICOTEO

Marinated mix Spanish Olives £3.50

La Farola *mixed nuts* £3.95

Pickled sweet *guindilla* from Basque country £3.95

Cantabrian *Boquerones* in olive oil £4.25

Chargrilled *Sourdough bread* served with arbequina olive oil £3.50

Classic spanish *pan con tomato* and olive oil £4.25

Classic *montaditos*, pan con tomato topped with Serrano ham £5.50

Deep fried *Padron peppers* finished with Maldon Sea salt £4.95

Jamon & Mahon cheese croquetas with romesco & aioli £5.95

Vegan *Portobello mushroom croquetas*, almond & mushroom sauce, dry olives £ 5.95

Courgette flower, stuffed with goat's cheese and honey £ 6

Jamon Iberico 100% Bellota 5J - ½ board £8 board £15

Iberico black pig 100% acorn-fed from Jabugo

Jamon de Teruel – Aragon reserva - £8.95

Traditional Serrano ham from the region of Aragon

Charcuterie £5.95 each

Chorizo de bellota, Lomo reserve, Salchichon de bellota

Cheeses £5.95 each

Young manchego, Rosemary manchego, Mahon

Board Selection of hams & cheeses

Choice of 3 £12

Choice of 5 £18

{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}

Charcuterie & cheeses also available to take away
La Farola private catering : Ask a member of staff for details



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FISH

Roasted *Salt cod*, salsa riojana, croutons & parsley £8.95

Steamed *mussels* with samphire, white wine, ajillo & coriander £7.95

Chargrilled *Octopus*, saffron potatoes, roasted peppers & aioli £12

Grilled *Langostino* prawns al ajillo salsa mixed chillies and lime £9.95

Crispy *chipirones* served with smoked paprika aioli & wedge of lime £7

Squid *ink risotto* with Parmesan, squid, aioli and gremolata £7.25

MEAT

Galician Ox Cheeks, parsnip purée & crisps, pickled walnuts £9.95

Chargrilled *chicken thighs* served with chestnuts and chicken jus £8

Chargrilled beef *bavette steak*, beef jus, Jersey royal potato crisps & rosemary salt £9

Chargrilled *Secreto Iberico*, purple potato purée, caperberries & almonds £10

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

Chorizo a la parilla, served with roasted pistachios & artichoke pesto £7.5

VEGETABLE

Mixed leaves salad, hibiscus pickled onions, roasted sunflower seeds £4.5

Tenderstem broccoli, Spanish olives, rose harisa & garlic, sesame seeds £6.5

Tortilla classica with slow cooked Spanish onions and potatoes £5.25

Artichokes served with hazelnut romesco and pea shoots £8.5

Patatas fritas, smoked paprika & maldon sea salt with a side of bravas sauce & aioli £4.95

Filo pastry *empanadilla* stuffed goat's cheese, spinach & kale, pine nuts served with guacamole £4.95

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