

It is your responsibility to inform your server of any allergies or intolerances.

Gordal Olives 4

Spanish Gordal olives from Seville

La Viña

London

Established 2021

Wine & Tapas

Papas 4

Sea salt crisp drizzle with spicy brava sauce

BREAD, HAM & CHEESE

Pan de la Casa 5.95

Sourdough bread served with confit garlic and anchovy butter

Cured Meat Board 16

Jamon, sobrasada, chorizo, crisps

Baked Torta del Casar 16

Spain's answer to camembert served with quince & toasted bread

Pan con Tomate 5.50

Freshly toasted sourdough bread with garlic, tomato and olive oil

Jamon Iberico Reserva 11/20

Iberian ham dry-aged for 24 months, served with croutons

Manchego Board 16

3 types of manchego served with quince & toasted bread



SMALL BITES & CROQUETAS

Boquerones 6

Marinated anchovies in orange and parsley

Padron Peppers 6

Fried Galician peppers with honey and sea salt

Prawn Croqueta 6.5

King prawn and hake croqueta served with crispy serrano and aioli

Mushroom "Bar Angel" 6

Confit garlic stuffed mushrooms, parsley and pimiento dressing on toasted bread

Montadito de Cerdo 5.5

Marinated pulled pork on toasted bread & manchego cheese

Jamon Croquetas 6

Fried ham bechamel croquetas, spicy aioli & grated manchego cheese



TAPAS

Chorizo a la Riojana 10

Spiced Asturian sausages roasted red onion & a Riojan reduction

Calamares Fritos 8.5

Squid rings & baby squid deep fried served with ink squid alioli

Berenjenas Fritas 8

Soy glazed fried aubergine, with Spanish goat cheese, mint & honey

Albondigas con Champinones 10

Spanish style lamb & pork meatballs in a rich mushrooms gravy

Gambas al Ajillo 11

Confit Argentinian prawns cooked in garlic & chilli, served with crispy croutons

Patatas Bravas 6.5

Fried potatoes, spicy brava sauce and aioli

Torreznos 11

Crispy pork belly bites with mojo verde & crispy onions

Sea Bream Fillet 13.5

Fried chorizo, creamy chickpeas served in a brown butter

Valencian Tomato Salad 8

Heritage tomato, with olive oil, red onion & chunky tuna

Tortilla de Patatas 7

Spanish potato omelette served at room temperature with alioli



LARGE PLATES

Lamb 18

Braised Lamb shoulder "cocido style", served with chickpeas, potatoes and toasted bread

Bone In Sirloin

*Ask for cuts/prices
Traditional bone in Spanish cut, served medium rare with a choice of fries or salad*

Aubergine Canelon 16

Spanish canelon filled with aubergine ragu & white espagnola sauce

Canarian Chicken 17

Adeje 1/2 chicken marinated with lemon and herbs served with pepper coulis & potato crisp

Octopus 21

Crushed baby potato with capers, saffron alioli, parsley

Arroz de Pescado 22

Creamy seafood rice in saffron stock with mussels, squid, prawns and piquillo purée



SIDES

Seasonal Greens 6

Sautee seasonal greens, chilli and mustard butter

Patatas Fritas 4

Classic fries lightly seasoned with smoked paprika

Green salad 4

Baby gem and spinach salad with croutons, garlic and manchego dressing