

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

Gordal Olives 4.5

Spanish Gordal olives from Seville

La Viña

London

Established 2021

Wine & Tapas

Almendras 4.25

Marcona salted Spanish almonds

ROCK OYSTERS 3.5

Maldon, with tabasco and lemon

BREAD, HAM & CHEESE

Pan Con Alioli 5

Confit garlic alioli

Pan con Tomate 5.5

Freshly toasted sourdough bread with garlic, tomato and olive oil

Cured Meat Board 18

Jamon Serrano, sobrasada, chorizo, bread

Jamon Iberico Bellota 20

Iberian ham dry-aged for 24 months, served with croutons (50g)

Charcuterie Board 20

Selection of Spain's finest cured meats and cheeses with toasted bread

Manchego Board 16

3 types of manchego served with quince & toasted bread

TAPAS

Boquerones 7.5

Marinated anchovies in orange and parsley

Mushroom "Bar Angel" 8

Confit garlic mushrooms, parsley and pimiento dressing on toasted bread

Chorizo a la Riojana 10

Spiced Asturian sausages roasted red onion & a Riojan reduction

Albondigas 10

Spanish style pork meatballs in a rich gravy

Torreznos 11

Crispy pork belly bites with mojo verde & crispy onions

Padron Peppers 7

Fried Galician peppers with honey and sea salt

Montadito de Cerdo 7

Marinated pulled pork on toasted bread & manchego cheese

Calamares Fritos 8.5

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

Gambas al Ajillo 12

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

Tortilla de Patatas 7

Spanish potato omelette served at room temperature with alioli

Gambas "Bomba" 7

King prawn and hake croqueta served with crispy serrano and alioli

Croquetas del Dia 8

Fried bechamel croquetas of the day

Berenjenas Fritas 8

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

Patatas Bravas 6.5

Fried potatoes, spicy brava sauce and alioli

Valencian Tomato Salad 8.5

Heritage tomato, with olive oil, red onion & goats cheese

LARGE PLATES

Octopus 21

Crushed baby potato with capers, saffron alioli, parsley

Canarian Chicken 17

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

Spanish Grilled Steaks

Traditional Spanish cuts, sourced through London's Smithfield Market, served medium rare with a choice of fries or salad

Ribeye/Sirloin

Please ask for cuts/prices

Bacalao al Ajillo 15

Cod loin served with creamy chickpeas, garlic and chilli

Arroz Negro 16

Traditional Black rice & alioli

SIDES

Seasonal Greens 6

Sautee seasonal greens, chilli and mustard butter

Patatas Fritas 5

Classic fries lightly seasoned with smoked paprika

Green salad 5

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