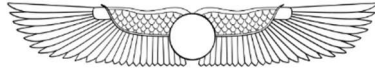


# ANEXO



## SNACKS

Gordal Olives	3.5
Smoked Sourdough & Oil	3
Jamon Croquetas   4	6.5
Cod Croquetas   4	6.5
Padron Peppers	5.5
Manchego Board	11
Charcuterie Board	12
Hand-carved Jamon Iberico	11

## FISH

<b>Grilled Octopus</b> Romesco. Chorizo Crumb. Dill Oil	8
<b>Cornish Crab Pintxos   2</b> Mixed Peppers. Alioli	9.5
<b>Mussels &amp; Bread</b> Sobrasada Cream. Confit Shallots	12
<b>Seared Scallop   each</b> Sweetcorn, Saffron, Papada, Chilli	8
<b>Grilled King Prawns</b> Confit garlic. Shellfish Oil. Pickled Red Onions	11

## VEGETABLE

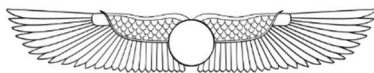
<b>Pan con Tomate</b> Sourdough. Tomato Concasse	5.5
<b>Classic Spanish Tortilla</b> Alioli. Pimenton. Sea Salt	7
<b>Beetroot Salad</b> Blue Cheese. PX glaze. Walnuts	8
<b>Crispy Crushed Potatoes</b> Bravas Sauce. Alioli. Cumin Salt	6.5
<b>Charred Leeks</b> Ajo Blanco. Kimchi. Sesame. Paprika Oil	8

## MEAT

<b>Andalusian Chicken Skewers</b> Red Chimichurri	10
<b>Crispy Pork Belly</b> Asturian Been Stew. Pork Popcorn	9
<b>Chorizo Picante</b> Tomato and Pepper Stew. Oregano	8
<b>Beef Meatballs</b> Tomato Sauce. Manchego	8.5
<b>Beef Short Rib</b> Saffron Mash. Rioja Jus. Crispy Shallots	12

All tables are subject to 12.5% discretionary gratuity. Please alert us before ordering if you have any allergies or intolerances. Dishes may contain traces of allergens.

# ANEXO



## DESSERT

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<b>Anexo's Meringue Polvito</b>	6
Dulce de Leche. Whipped Cream. Berry Purée	
<b>Churros</b>	6
Cinnamon Sugar. Chocolate Sauce	
<b>"Burnt" Basque Cheesecake</b>	6.5
Fruit Coulis	
<b>Crema Catalana</b>	6.5
Citrus Custard. Cinnamon. Caramelised Sugar.	

## CHEESE

<b>Manchego Board   120g</b>	11
11 Months. 5 Months. Rosemary	
<b>Olavidia   40g</b>	5
Soft Goat's Cheese with Stone Ash Layer	
<b>Mahon   40g</b>	4
Mature Cow's Milk Cheese from Menorca	
<b>Valdeon Blue   40g</b>	4