

copita

TAPAS | WINE | GIN

SAMPLE MENU

pork scratchings	£3.5
artisan sourdough	£4
pan con tomate	£5
olives	£4.5
fried & salted communa almonds	£4.5
sourdough toast & alioli	£4.5
boquerones	£6
lomito iberico de bellota	£9.5
jamon iberico de cebo	£11
jamon iberico de bellota (50g)	£19
mixed iberico charcuterie	£19
artisan cheese board, quince, grapes, walnuts & picos	£17
mushroom croquettes (x3)	£4.5
pimientos de padrón	£6.9
tortilla de patata	£8.5
sweet potato bravas, alioli, peanuts	£8.5
roasted jerusalem artichokes, quince, hazelnut purée	£8.5
cauliflower, pea tahini, garlic & chilli emulsion	£8.5
truffled goat's cheese, almond flakes, honey, pink peppercorn	£8.5
burnt aubergine, labneh, pomegranate, nuts	£9.9
scallops, cauliflower purée, chorizo oil	£12
hake, clams, saffron cream & dill	£14
black ink rice, mussels, squid,	£15
red prawns, chilli & garlic	£16
grilled octopus leg, crushed potato, paprika, capers	£21
jamon & oloroso croquettes	£8.9
basque chorizo, piquillo picante, pickled cucumber	£11
boneless chicken leg, escalivada, romesco	£12
beef onglet, picos & jerez brandy sauce, spanish onions	£13
ox cheek, potato purée, px sauce, honey alioli, chive oil	£16
acorn-fed abanico iberico pork, cherry chimichurri	£17

if you suffer from a food allergy or intolerance, please let your server know when you are placing your order.
A discretionary 12.5% service charge will be added to the bill.