

# copita

TAPAS | WINE | GIN

## SAMPLE MENU

pork scratchings	£3.5
artisan sourdough & olives	£6.5
fried & salted communa almonds	£4
boquerones	£6
chorizo iberico de bellota	£8
jamon iberico de bellota (50g)	£19
artisan cheese board, quince, grapes, walnuts & picos	£17
mushroom croquettes	£4.5
pimientos de padrón	£6.9
sweet potato bravas, alioli, peanuts	£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
ajo blanco, artichoke heart, parsnip crisps	£11
buñuelos de bacalao, sofrito, chicory	£7.9
scallops, cauliflower purée, chorizo oil	£12
langostinos, chilli & garlic butter	£12
hake, clams, saffron cream & dill	£14
black ink rice, mussels, squid	£15
grilled octopus leg, crushed potato, paprika, capers	£21
empanadillas de sobrasada with curried yoghurt	£9.9
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.