

NORTE

Our menus in Grupo Bilbao Berria are focussed on fresh seasonal products from Northern Spain, sourced from artisan suppliers.

PICOTEO

Almendras – <i>Salted Navarran Almonds</i>	£3
Aceitunas – <i>Gordal olives</i>	£3
Pan Gallego – <i>Galician bread with olive oil or alioli</i>	£3.5
Pan Tomaca – <i>Bread with tomato</i>	£3.75
Pimientos de Padron – <i>Padron peppers</i>	£6
Matrimonio Anchoa y Boquerón – <i>Cured & marinated anchovies</i>	£7

CHARCUTERIE

Cecina – <i>Air Cured Beef</i>	per 50/100g £8.95/16.95
Jamon Iberico – <i>Cured Iberico Ham</i>	per 50/100g £15.95/29.95
Lacon – <i>Cooked Iberico Ham</i>	per100g £9.95
Embutitos de Ibericos – <i>Selection of Cured Meats</i>	£14.95
Tabla de Quesos – <i>Cheese Board</i>	£12.95

RACIONES

Calamar a la Plancha – <i>Grilled squid with roasted garlic sauce</i>	£12.95
Pulpo a Feira – <i>Octopus Galician style</i>	£11.25
Gambas a la Sidra – <i>Sautéed prawns with Asturian cider</i>	£10.95
Carpaccio de Bacalao – <i>Carpaccio of salted cod</i>	£8.95
Croquetas de Temporada – <i>Seasonal croquetas</i>	£7.95
Secreto Iberico – <i>Grilled Iberico pork with apple sauce</i>	£12.95
Parrillada de Embutidos – <i>Grilled Spanish sausages</i>	£10.95
Conejo al Ajillo – <i>Fried Rabbit with Garlic & Honey</i>	£13.95
Tortilla de Bacalao – <i>Salted cod tortilla</i>	£7.25
Espárragos a la Plancha – <i>Grilled asparagus with romesco sauce</i>	£7.50

BRASA Y FUEGO “On the Jospier & On the Fire”

Carnes

Txuleton – <i>Bone in rib of Galician beef – 500g / 1kg sharing cuts only</i>	per 100g £8.50
Beef Cut of the Day – <i>Check with the server for chefs daily cut</i>	per100g £Server
Pollo a la Brasa – <i>Grilled marinated whole baby chicken with white cabbage and honey</i>	£18.95
Cochinillo – <i>Segovian Pig..... Whole (5kg) or Half (2.5kg)</i>	£120/£200
Lechazo – <i>Suckling Lamb Leg from Segovia served with Patatas Panadeiras</i>	£28.95

Pescados

Pescado a la Bilbaina – <i>Grilled whole fish with herb dressing</i>	per 100g £6.00
Merluza con salsa de Txacoli – <i>Fillets of hake with white wine sauce</i>	£18.95
Turbot – <i>Whole fish served on the bone</i>	per 100g £7.00

Arroces

Arroz del Senorito – <i>Seafood rice meloso or caldoso style (min 2 persons, allow 25 min)</i>	per person £15
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ENSALADAS y VERDURAS

Calabacin – <i>Courgette salad with Idiazabal Cheese</i>	£7.95
Tomate y Atun – <i>Tomato & tuna salad</i>	£6.95
Verde – <i>Mix green salad</i>	£4.95
Patatas Riojanas – <i>Potatoes Riojana style</i>	£6.95
Setas – <i>Sautéed wild mushrooms</i>	£5.95
Alcachofas con Jamon – <i>Artichoke and Iberico ham</i>	£6.95
Habas con Jamon – <i>Broad beans & Iberico ham</i>	£4.95

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added onto your bill.
Please advise us for any allergy or dietary requirements.