

TABANCO

RESTAURANT

Modern, Spanish-inspired cooking

APERITIVOS

Alhambra Beer	4	Cava Brut Reserva	6.9
Nordés Gin & Tonic	8	PiXel Moscatel	7.7
Seasonal Cocktail	10	Vergel Rosé	7.6
Shirley Temple Mocktail	6	Manzanilla en Rama	10.9

PICADEOS

Olives	3.5	Aubergine Tempura goat's cheese	6
Almonds	3.5	Croquetas de Chorizo piquillo mayo	9
Nardín Boquerones	8	Jamón Ibérico Cebo de Campo	11
Padrón Peppers	6	Jamón Ibérico de Bellota 100% pata negra	18

PLATOS

(We recommend 3 plates per person)

Butternut Squash Borani feta cheese, walnuts, dill, arbequina olive oil, paprika	8
Manchego Polenta charred cauliflower, smoked egg yolk purée, mojo verde, burnt leek dressing	10
Pisto Terrine chargrilled courgette, aubergine, onion, peppers with tomato & basil chutney	9
Salt Baked Celeriac celeriac remoulade, mushroom, amontillado, dill	9
Saffron Cured Monkfish prune purée, avocado, pink grapefruit	13
Torched Mackerel salmorejo, sliced plum, crispy jamon, basil	10
Crab Parfait apple jelly, oloroso sherry, fresh white crab, onion & tarragon crumb	10
Octopus saffron potatoes, capers, manzanilla sauce, prawn oil	17
Ox Cheeks cauliflower & horseradish purée, andalusian spiced carrots, parsnip crisp	13
Ibérico Pork Fillet morcilla & potato terrine, salsa verde, tenderstem, roasted piquillo sauce	14
Spring Lamb Cannon caramelised cabbage, crispy shallots, aubergine purée, olive & mint sauce	16

Customers with allergies and intolerances please ask a member of staff for details.

All prices include VAT at current rate. An optional 12.5% service charge will appear on the bill, all of which will go to the staff. We stress that the service is optional, so if you feel it is not up to scratch then please ask for it to be removed.