

RAW

BANDERILLA ^{DF}	£8
anchovy, quail egg, pickled onion	
SCALLOP AGUACHILE ^{DF, GF}	£12.5
coriander, avocado, tobiko	
TUNA CEVICHE ^{GF, DF}	£14
citrus, tiger's milk, cucumber	

PLANCHA

MONKFISH TAIL ^{DF}	£24
peri-peri, piperrada, coriander	
SEAFOOD RICE ^{GF}	£29
cuttlefish, prawns, saffron	
MACKEREL AJADA ^{DF, GF}	£21
moscatel vinegar, garlic, parsley	
SPIDER CRAB ^{GF}	£52
white bisque, cavolo nero, sherry	

SMALL PLATES

PAN CON TOMATE ^{VG, DF}	£4
PADRON PEPPERS ^{VG, DF, GF}	£6
Maldon salt	
PRAWN CROQUETAS	£6
lime, ginger, saffron aioli	
OCTOPUS ROLL	£15
padron pepper, smoked aioli, brioche	
CARABINERO ^{DF, GF}	£19
arbequina olive oil	
HERITAGE TOMATO SALAD ^{VG, DF, GF}	£11
piparras, gordal olives	
LEEK VINAIGRETTE ^{VG, DF, GF}	£9
pepper, togarashi, lime	
BABY ROAST POTATOES ^{VG, DF, GF}	£5
mojo rojo	
TRIPLE COOKED CHIPS ^{VG, DF, GF}	£5
spice blend	



CHARCOAL GRILL

ESCALIVADA ^{V, GF}	£9
aubergine, pepper, white onion, yogurt	
NATIVE LOBSTER ^{DF, GF} [half/whole]	£40/£70
Bloody Mary sauce, triple cooked chips	
WHOLE MARKET FISH ^{DF, GF}	£50
mojo verde, lemon	
IBERICO PORK PRESA	£24
ajo blanco, melon, chimichurri, baby gem	

SEAFOOD PLATTERS [24H PRE-ORDER]

CALYPSO ^{GF, DF}	£85
whelks, clams, cockles, langoustines, Atlantic prawns	
COUSTEAU ^{GF, DF}	£135
Alaskan king crab legs, crab, razor clams, scallop ceviche, quisquillas	
+ SIMONE ^{GF, DF}	£30
10 chef-selected oysters	
AFTERNOON SEA	£245
Simone + Cousteau + Calypso	