



# copiña

## Charcuterie & cheese

### Jamón Iberico €12.50

Iberico ham from Salamanca, 36 months, D.O. Guijuelo, acorn fed, 50g, sweet guindilla chili

### Tabla Iberica €12.50

Chorizo Iberico, salami Iberico, cooked Iberico ham, morcilla Iberica, sweet guindilla chili

### Sharing tabla Iberica €24

Iberico ham from Salamanca, chorizo Iberico, salami Iberico, cooked Iberico ham, morcilla Iberica, sweet guindilla chili

### Tabla de quesos €12.50

Manchego Villarejo, membrillo, cabra de Tietar, Valdeorras Picos blue, Tetilla cheese served with caper berries, olives, walnuts

### Sharing mixed tabla €25

Chorizo, salami & morcilla Iberica, cooked Iberico ham, Manchego Villarejo, membrillo, cabra de Tietar, Tetilla, Picos blue, sweet guindilla chili

## Raciones

### Albondigas €14

Pork & beef meatballs, homemade tomato sauce, fried potatoes

### Choricitos al Jerez €10.50

Chorizo fried a la cazuela with PX sherry

### Carrilleras €14

Pork cheeks slow cooked in PX sherry, mash potato & kale

### Poulet Romesco €14

Roasted chicken drummers & thighs, Catalan almond, hazelnut & roast red pepper 'Romesco sauce',

### Veggie bean stew €12

Chick pea, butterbean, piquillo pepper, kale

### Piquillo peppers €10.50

Stuffed with cream cheese, honey & paprika

### Ensalada mixta €7

Mixed salad of the day

### Verduras €8

Selection of greens

### Patatas bravas €9

Homemade harissa sauce, aioli

### Pimientos de Padrón €8

### Empanadillas €12.50

Fried stuffed patties, moroccan sweet potato

### Croquetas caseras €12

Croquettes with bechamel & Iberico ham

### Gambas al ajillo €15

Garlic & chilli prawns a la cazuela

### Pulpo a la Gallega €18

Octopus dressed with sweet smoked paprika & olive oil, served on boiled potatoes

### Moules a la Thailandaise €16

Mussels with a homemade Thai sauce

### Buñuelos de bacalao €12

Salt cod fritters, homemade sambal olek sauce

### Calamares €10

Salt & pepper squid with Korean chilli flakes, smoked garlic aioli

### Tortilla €8

Spanish omelette

### Pan tumaca €7.50

## Mains

### Black Angus bavette steak 250g €28

Nardín smoked anchovy butter, roast potatoes, beetroot & Jerusalem artichokes

### Iberico pork chop, Pata Negra 250g €30

Smoked garlic honey pork chop, morcilla hash, mash potato, kale

### Merluza a la cazuela €25

Hake, prawns & mussels in a homemade tomato sauce on a bed of potatoes, oven baked a la cazuela

### Copiña burger €25

Boucher's cut beef burger, (180g) chorizo sweet chilli sauce, melted Tetilla cheese, croqueta, salad, served with patatas bravas

### Veggie mezze €25.50

Ask your waiter

## Desserts

### Tarta de Santiago €9.50

### Crema Catalana €8.50

### Mousse au chocolat & turrón €10

Turrón is an almond & honey style nougat

### Café Gourmand €12

3 mini desserts