

# NÚMERO NUEVE



GALICIA



BASQUE  
COUNTRY



CATALONIA



VALENCIA



ANDALUSIA





From the wild Atlantic coast to the sun drenched South, join us on a journey of diverse flavours, rich traditions and vibrant culture, through 5 distinct regions of Spain and their small plates crafted with passion and authentic ingredients.



## VIAJE POR ESPAÑA WINE FLIGHT

Five wines · 75ml each £17 per person

*A journey through five Spanish regions  
five wines · five distinctive styles*

### GALICIA

Maruxa Godello · Valdeorras

*Fresh · white peach · citrus · floral · mineral*

### BASQUE COUNTRY

Viña Real Rosado · Rioja

*Pale & elegant · delicate red fruits · peach · fresh & dry*

### CATALONIA

Villa Conchi Brut Selección · Cava

*Crisp & elegant · citrus · green apple · fine bubbles*

### VALENCIA

Mala Vida · Bodegas Arráez · Valencia

*Bold & characterful · ripe red fruits · Mediterranean herbs · warm spice*

### ANDALUSIA

La Guita Manzanilla · Jerez

*Bone dry · fresh · saline · delicate almond*

## GALICIA

### PULPO A LA GALLEGA (GF) 14

Tender pan-fried octopus served with sliced potatoes, garlic, olive oil and smoked paprika.

### LOMO BAJO GALLEGO (GF) 14

6oz medium-rare sirloin served with Padrón peppers, smoked sea salt and chimichurri.

### MEJILLONES AL VINO BLANCO (GF) 12

Fresh mussels steamed in white wine, garlic, shallots, cream and fresh herbs.

## BASQUE

### CROQUETAS DE BACALAO 9

Croquettes in golden breadcrumbs, filled with salted cod, served with saffron aioli.

### TORTILLA DE PATATA (GF, V) 7

Traditional potato and slow-cooked onion omelette served with aioli and sherry vinegar.

### ALCACHOFAS EN TEMPURA (VG) 7

Crispy tempura artichokes served with garlic aioli.

## CATALONIA

### BOMBA DE LA BARCELONETA 7

A large potato croquette filled with spiced beef, topped with red salsa and garlic aioli.

### PAN CON TOMATE (VG) 7

Toasted bread rubbed with garlic and ripe tomato, finished with extra virgin olive oil.

### FRICANDÓ CATALÀ (GF) 11

Slow-braised beef with wild mushrooms in a rich Catalan red wine sauce, finished with almond and parsley picada

## OUR HOMEMADE PAN DE ACEITE 5

*Made fresh in-house every day.*



The perfect bread for dipping, sharing and soaking up every last drop of sauce.

## VALENCIA

### PAELLA DE MARISCO (GF) 9

Traditional saffron rice with mussels, calamari and king prawns.

### CROQUETAS DE PAELLA VALENCIANA 8

Croquettes in golden breadcrumbs, filled with traditional Valencian paella of chicken, rabbit and saffron rice, served with saffron aioli.

### PAELLA DE VERDURAS (VG, GF) 6

Saffron rice with roasted peppers, green beans and artichokes.

## ANDALUSIA

### ALBÓNDIGAS CON TOMATE 9

Pork and beef meatballs in a rich tomato and red wine sauce.

### GAMBAS PIL PIL (GF) 9

King prawns cooked in sizzling olive oil with garlic and fresh chillies.

### CROQUETAS DE JAMÓN IBÉRICO 9

Croquettes in golden breadcrumbs, filled with béchamel and Iberian ham, served with garlic aioli.



## SABORES DE ESPAÑA SPANISH CLASSICS ENJOYED ACROSS THE COUNTRY



### IBÉRICO DE CEBO (GF)

Thinly sliced Ibérico ham.

### PATATAS BRAVAS (VG, GF)

Crispy potatoes topped with salsa brava and garlic aioli.

### CHORIZO AL VINO (GF)

Semi-cured mini chorizo braised in red wine, honey and garlic.

### PIMIENTOS DE PADRÓN (VG, GF)

Blistered Padrón peppers finished with sea salt, served with garlic aioli.

### 11 ACEITUNAS MARINADAS (VG, GF) 5

Green olives marinated with lemon juice and olive oil.

### 7 EMPANADAS DE CARNE 8

Slow-braised beef, onion, chilli and paprika, in golden pastry, served with garlic aioli.

### 8 CALAMARES FRITOS 8

Deep fried calamari in tempura batter, served with saffron aioli.

### 6 MANCHEGO CON MEMBRILLO (GF) 8

Aged Manchego cheese served with traditional quince paste.

## POSTRES - DESSERTS

### BIZCOCHO DE NARANJA Y ALMENDRA

6

Orange and almond cake topped with a honey tuile and spiced glacé.

### CREMA CATALANA

6

Traditional Spanish custard with caramelised sugar.

### CHURROS

6

Warm churros dusted with cinnamon sugar, served with rich chocolate sauce.

### TARTA DE QUESO VASCA

6

Creamy caramelised Basque cheesecake with Madagascan vanilla.



## BEBIDAS CALIENTES - HOT DRINKS

### CAFÉ · COFFEE

Café con Leche **3.50**  
*The Spanish classic — espresso with hot milk*

Café Bombón **4.00**  
*Espresso, steamed milk & sweetened condensed milk*

Espresso **2.80**  
*Rich and intense, with a smooth crema.*

Double Espresso **3.30**  
*A double shot for a deeper, fuller coffee.*

Americano **3.40**  
*Espresso topped with hot water for a smooth, mellow finish.*

Flat White **3.40**  
*Double espresso with silky steamed milk and a velvety finish.*

Cappuccino **3.80**  
*Espresso with steamed milk and a generous layer of soft foam.*

Latte **3.80**  
*Espresso with plenty of smooth, steamed milk and a light foam.*

### CHOCOLATE CALIENTE - HOT CHOCOLATE

Chocolate a la Taza **4.5**  
*Traditional thick Spanish hot chocolate*

Luxury Hot Chocolate **4.00**  
*Rich hot chocolate with whipped cream & marshmallow*

## CAFES DE POSTRE DESSERT COFFEES

CREMAET 8.00  
Espresso, Brandy de Jerez, sugar, lemon peel

CARAJILLO 8.00  
Espresso & Licor 43

CAFÉ ASIÁTICO 8.50  
Espresso, Brandy de Jerez, Licor 43 & condensed milk

LIQUEUR COFFEE 7.5  
Americano topped with cream with a shot of liqueur  
(Baileys, Brandy de Jerez or Jameson's whiskey)

### TÉ · TEA

Yorkshire Tea **3.20**  
*A rich, full-bodied classic English breakfast tea.*

Earl Grey **3.20**  
*Fragrant black tea infused with refreshing bergamot.*

Green Tea **3.20**  
*Light and refreshing with delicate, clean flavours.*

Peppermint **3.20**  
*Fresh and cooling with a naturally minty finish.*

Chamomile **3.20**  
*A delicate floral infusion with a soft, soothing flavour.*