PERRO NEGRO TAPERÍA

MENU

PARA PICAR

Pan con Tomate 6
grilled rustic bread, tomato, confit garlic, Spanish olive oil

Truffled Marcona Almonds 8
buttery roasted Spanish almonds, black truffle, sea salt

Marinated Olives 8
warm citrus-kissed olives, garlic & fresh herbs

Chicharrón 6
light, crispy pork crackling, smoked paprika

Perelló Gordal Olives 7
plump, juicy Spanish olives with a gentle kick

CHARCUTERIA Y QUESO

Jamón Ibérico de Bellota 24
acorn-fed, aged 36 months, hand-sliced, made for sherry

Jamón Serrano Reserva 10
delicately cured Spanish mountain ham

Boquerones Yurrita '00' 9
silky white anchovies, vinegar & olive oil

Manchego con Trufa 10
aged sheep's cheese with black truffle

Manchego, 9-month Aged 9
nutty, firm Spanish sheep's cheese

TAPAS

Gildas de Anchoa (2) 8
anchovy skewers with gordal olive and piparra pepper

Stuffed Medjool Dates (2) 9
warm bacon-wrapped dates, Ermite blue cheese

Croquetas (3) 12
crispy and creamy manchego croquettes, piquillo sauce

Ricotta and Boquerón Montaditos (2) 11
whipped ricotta on toast with white anchovy, green olive & honey

Chorizo Puffs (4) 9
flaky pastry, chorizo, rosemary honey

Olive Oil Whipped Ricotta 13
lemony whipped ricotta, olive & piparra relish, rustic bread

Lingcod & Patatas Aliñadas 19
warm flaked olive oil poached lingcod, espelette & lemon, new potato with black olive & crispy quinoa

Albacore Tuna Crudo 22
fresh local tuna, piparra vinaigrette, fennel, green apple, Ibérico lardo, potato chips

Catalan Meatballs (6) 17
tender lamb & beef meatballs, tomato-fennel sauce

Gambas con Chorizo (4) 19
juicy prawns, chorizo, potatoes, garlic & pimentón butter

VERDURAS

Patatas Bravas 12
ultra-crispy potatoes, spicy tomato sauce, saffron aioli

Sherry Braised Beets & Arugula 13
ricotta, garlic breadcrumbs, orange dill vinaigrette

Blistered Shishito Peppers 12
flaky sea salt, lemon, charred edges

Charred Broccolini 15
hazelnut romesco, sherry glaze, mint, manchego

PLATOS

Grilled Humboldt Squid 25
grilled squid, white beans, piquillo peppers, radish & arugula

Moorish Lamb Shoulder 32
eggplant purée, piquillo peppers, marcona almonds, mint, spiced jus

Certified Angus Beef Striploin 36 / 68
6 oz / 12 oz
grilled over high heat, finished with sea salt sherry-caper salsa verde, crispy shallots.

EL POSTRE

Basque Cheesecake 13
burnt top, silky centre, quince puree

Churros con Chocolate 8
warm sugar churros, single origin chocolate sauce

PARA BEBER

Estrella Damm Lager Pint	8.5 / 12
Marg de Granada	16
Bobal Blitz Sangría	14
Villa Conchi, Cava Brut	13 / 60
Barose Viura, Verdejo	10 / 50
Alba Vega Albariño	14 / 70
Barose Garnacha, Cabernet	10 / 50
Honoro Vera Monastrell	14 / 70

COCTELES

Rebujito 14
Fino sherry, fresh mint, lemon-lime soda. 2oz

Verano Spritz 14
Spanish red wine, sweet vermouth, lemon soda. 2oz

Clara con Limón 10
Estrella lager, lemonade, soda. 2oz

Marg de Granada 16
Cazadores reposado, grand marnier, pomegranate juice, agave syrup, fresh lime juice, salt rim. 2oz

Bobal Blitz Sangría 14
Bobal rose, triple sec, fresh lemon juice, lemon-lime soda, fresh cut fruit. 2oz

Spanish Negroni 14
Fino sherry, sweet vermouth, campari. 2oz

Tinto de Verano 12
Spanish red wine, cola

CERVEZA & SIDRA

33 Acres Fluffy Cloud IPA 8.5

Estrella Damm Lager Pint 8.5 / 12

Phillips Reverb IPA 8.25

Salt Spring Wild Cider 13.50

Phillips Stonefruit Sour 8.25

BLANCO

Barose Viura, Verdejo 10 / 50
Spain
Crisp green apple and zesty citrus; bright, refreshing, clean & mineral finish - similar to a Sauvignon Blanc.

Losada Godello Blanco 16 / 80
Bierzo
Golden apple and ripe stone fruit with a creamy, Burgundian texture. Spain's alternative to Chablis.

Alba Vega Albarino 14 / 70
Rías Baixas
Medium bodied - like Pinot Gris - with notes of apple, pear, lemon & almonds.

Marqués de Riscal Sauvignon Blanc 14 / 75
Rueda
Passionfruit and fresh-cut grass with a flinty, mineral backbone; bracingly crisp and elegantly dry.

Hacienda Lopez de Haro Rioja Blanco 13 / 60
Rioja
Bright citrus and green pear with a subtle, creamy finish similar to a Pinot Grigio.

SHERRY & VERMUT

Tío Pepe Palomino Fino Sherry 8
3oz, Jerez

Esquimalt Dry Vermut 15
3oz, Vancouver Island

González Byass Nutty Solera 13
3oz, Jerez

Gran Barquero Oloroso 17
3oz, Montilla-Moriles

Alvear Pedro Ximénez Solera 1927 27
3oz, Montilla-Moriles

BRILLANTE & ROSA

Villa Conchi Cava Brut 13 / 60
Catalunya
Bright, vibrant and refreshing with notes of citrus & quince.

Sierra Salinas, Bobal Rosé 10 / 50
Utiel-Requena, Spain
Wild strawberry and crushed raspberry; bold and juicy yet remaining crisp and bone-dry.

TINTO

Barose Garnacha, Cabernet Sauvignon 10 / 50
Spain
Ripe blackberry and red plum; plush, velvety and smooth.

Honoro Vera Monastrell 14 / 70
Jumilla
Full-bodied and plush, showing concentrated dark fruit, moderate acidity, and ripe, velvety tannins.

Beronia Reserva Rioja 14 / 70
Rioja
A blend of Tempranillo, Graciano & Mazuelo. Deep, dark fruits, dried flowers, roasted hazelnuts.

San Velero Plano Alto Garnacha Cariñena 13 / 60
Cariñena
Medium bodied - Red & black berries, cherries with good minerality and orange zest.

Matsu el Picaro Tempranillo 14 / 75
Toro
Expressive notes of blackberry, ripe plum, and blueberry, layered with hints of violet, licorice, and subtle spice.