

# MURO

## T A P A S

### SNACKS

**Gordal Green Olives** £5.5  
**Aceitunas**  
Marinated Gordal olives.

**Roasted Almonds** £5.5  
**Almendras (n)**  
Roasted salted Spanish almonds.

**Mini Pickle Skewer** each £5.5  
**Banderilla (f)**  
Mini skewer of olives, pickled peppers and boquerón (marinated anchovy).

**Marinated White Anchovies** £8.5  
**Boqueron**  
Marinated Cantabrian white anchovies.

**Rustic Sourdough Bread (g)** £5.5  
With balsamic vinegar and olive oil.

**Rustic Bread with Tomato** £7  
**Pan con Tomate (g)**  
Sourdough bread with grated tomato, parsley and onion.

### CHARCUTERIE

**Galician Creamy Cheese** £9.5  
**Tetilla (g/d/n)**  
Smooth and creamy semi-soft cheese from Galicia served with tarta de aceite, membrillo and nuts.

**Spanish Goat's Cheese** £9.5  
**Payoyo (g/d/n)**  
4 months matured hard goat’s cheese with buttery sharp flavour served with tarta de aceite, membrillo and nuts.

**Asturias Blue Cheese** £9.5  
**La Fuella (g/d/n)**  
Lightly blued rare and delicious cheese from a single producer in Asturias, Northern Spain, served with tarta de aceite, membrillo and nuts.

**100% Spanish Iberico Ham** 50g £25.9  
**Jamón Ibérico**  
100% acorn-fed cured Iberian black pig ham, matured for 36 months.

### SEAFOOD

**Salad with Tuna & Prawns** £13.9  
**Ensaladilla rusa con Gambas (g/e/cr/s)**  
Freshly prepared salad with pickles, tuna, prawns, eggs and mayonnaise.

**Prawns with Garlic** £13.9  
**Gambas al Ajillo (cr)**  
Pan-cooked tiger prawns in chilli and garlic oil.

**Grilled Squid** £14.9  
**Calamar a la Plancha (m/e)**  
Grilled squid served with mayonnaise and garlic and parsley sauce.

**Grilled Octopus with Eggplant** £19.9  
**Pulpo a la Brasa (m)**  
Grilled octopus served with flame-grilled aubergine, potato crisps and paprika.

**Tuna Tartar** £15.9  
**Tartar de Atún (g/f/m/so)**  
Tuna tartar with sriracha hoisin, citrus zest and black sesame sponge.

**Soft Shell Crab Tacos** £14.9  
**Tacos de Cangrejo**  
Deep-fried soft shell crab in tempura tacos filled with guacamole, sriracha and lemongrass mayo.

### CROQUETTES

**Mushroom Croquettes** £9.5  
**Croquetas de Setas (g/d)**  
Mushroom croquettes with mixed cheese sauce.

**Cod Fritters** £9.5  
**Buñuelos de Bacalao (f/g/d/e)**  
Cod fritters with homemade tartar sauce.

**100% Iberian Ham Croquettes** £9.9  
**100% Croquetas de Jamón Iberico (g/d/n)**  
Iberian ham croquettes with traditional Catalan romesco sauce.

### VEGETARIAN

**Bravas Potatoes** £7.9  
**Patatas Bravas (e)**  
Roughly cut double-fried potatoes with spicy brava sauce and aioli.

**Spanish Potato Omelette** £10.5  
**Tortilla de Patatas (e)**  
Traditional Spanish potato and onion omelette served with spicy brava sauce and aioli. It is served runny in the middle; please ask if you would prefer it well done.

**Padron Peppers** £7.9  
**Pimientos de Padrón**  
Deep-fried authentic Padrón peppers with Maldon salt.

**Heritage Tomato Salad** £11.5  
**Ensalada de Tomate (s)**  
Mixed heritage tomato salad with extra virgin olive oil and Spanish sherry vinegar.

**Courgette Flower with Goat Cheese** £11  
**Flor de Calabacín (g/d)**  
Deep-fried courgette flower stuffed with mixed cheeses and served with yellow courgette cream and pumpkin seeds.

**Roasted Eggplant** £10.5  
**Berenjena Asada**  
Roasted aubergine with roast chicken jus, miso and citrus zest.

### SPANISH PAELLA RICE

**Black Squid Paella Rice** £17.9  
**Arroz Negro (f/cr/m)**  
Black squid ink paella rice topped with cooked calamari and prawn.

**Chicken Paella Rice** £17.9  
**Arroz de Pollo**  
Chicken and mushroom paella topped with oven-roasted baby coquelet.

**Vegetable Paella Rice** £14.9  
**Arroz Vegetal**  
Vegan paella made with homemade roasted vegetable stock and fresh seasonal vegetables.

### MEAT

**Pork Belly with Apple Puree (g)** £14.9  
Marinated slow-cooked pork belly served with apple purée, orange segments, red chilli and teriyaki sauce.

**Beef Cheek with Croissant** £16.9  
**Carrillada de Ternera (g/s)**  
Beef cheek cooked in red wine sauce and served with a croissant and piparra mayonnaise.

**Roasted Lamb Shoulder** £18.9  
**with Sweet Potato Puree (d)**  
Slow-cooked lamb shoulder served on sweet potato and brown butter purée and lamb jus.

**100% Iberian Pork Shoulder** £20.9  
**with Romesco Sauce**  
**Presa Ibérica (n/g/mu)**  
Medium-cooked Iberian pork shoulder served with romesco sauce and honey mustard sauce.

### DESSERTS

**Churros con Chocolate y** £7.9  
**Caramelo (g/d/v)**  
Traditional Spanish fried pastry in sugar and cinnamon with melted chocolate.

**Lemon Meringue Pie (g/d/e)** £8.9  
Dessert pie with a pastry base, lemon curd and topped with meringue.

**Crema Catalana (d/e)** £7.9  
Spanish baked custard with a crispy caramel crust.

**Coffee Basque** £8.9  
**Cheesecake (d/e)**  
San Sebastián burnt creamy cheesecake with a touch of coffee.

**Chocolate Fondant (g/d/e)** £9.9  
Homemade chocolate cake with runny chocolate in the middle and ice cream on top.

**Ice Cream (d)** £7.9  
Vanilla ice cream with Pedro Ximénez sweet sherry.