

La SPOT

DINNER TAPAS

From Brioche Cravings to Tapas



TAPAS CLASSICS

JAMÓN PLATTER with crispy breadsticks	8
CROQUETTES DE JAMÓN	8
∅ PADRON PEPPERS with Manchego cheese	8
∅ PIPARRAS TEMPURA with yellow mustard mayo	7
∅ CLASSIC SPANISH TORTILLA	10
TUNA TARTAR with avocado, trout roe, yuzu dressing	15
✓ PATATAS BRAVAS with brava sauce	7

FROM THE JOSPER GRILL

RIBEYE STEAK aged 30 days	18
PLUMA IBÉRICO STEAK with artichoke	14
OCTOPUS with aubergine-green bean mash & alioli	16
RED PRAWNS with garlic & chilli oil	15
∅ ASPARAGUS with Manchego cheese	14
✓ ROMANO PEPPERS with pomegranate molasses, sumac and olive oil	8

GREENS & SIDES

∅ BURRATA SALAD with Beef tomatoes & roasted Romano peppers	10
✓ GREEN SALAD with vegan feta, oranges, & house dressing ..	9
✓ ROASTED SEASONAL VEG	5
✓ SWEET POTATO FRIES with maldon salt	5
LA SPOT FRIES	
✓ CLASSIC	4
CHEDDAR JAMÓN	5
∅ TRUFFLE & MANCHEGO	6.5

LA SPOT SIGNATURES

Mini Brioche	
RED PRAWNS	
Red prawns, kimchi, fresh ginger & crispy rice	6
OXTAIL & CHEDDAR	
Pulled oxtail, red wine sauce, cheddar, black pepper, wild rocket, mushrooms	6
CHICKEN	
Pulled curry chicken, confit piquillo peppers & Briquele cheese	6
✓ VEGETARIAN	
Sautéed vegetables, garlic, green apple, tomato juice & goat cheese	6

MOST CRAVED

OCTOPUS HOT DOG
Slow-cooked octopus, onion marmalade, Makoto cheese, crispy julienne potatoes & hot paprika 16

SWEET ENDINGS

∅ CHURROS	
Deep-fried Spanish pastry with black & white chocolate dips	7
∅ SANTIAGO CAKE	7
Almond cake with white chocolate and Ice Cream	
∅ ICE CREAM & SORBETS	
Rotating flavors – ask your server	5



DREAMS –
MADE FOR SHARING

Gluten-free and vegan options available upon request.
A discretionary 12.5% service charge will be added to your bill.
Please inform us of any allergies before you order.

∅ Vegetarian
✓ Vegan