

## ENTRANTES STARTERS

JAMÓN IBÉRICO DE BELLOTA CORTADO A MANO (80 g)  
*Hand-carved ham from free roaming acorn-fed Iberico pig*  
27

TERRINA DE FOIE CASERA, MANZANA Y MERMELADA DE FRUTOS ROJOS  
*Homemade foie gras terrine, apple and red berries jam*  
21

ANCHOAS DEL CANTÁBRICO EN AOVE  
*Cantabrian Anchovies in Extra Virgin Olive Oil*  
18

ESPÁRRAGOS DE NAVARRA  
*White asparagus from Navarra, Bernese and pil pil*  
12.8

ENSALADILLA RUSA CON ANCHOAS DEL CANTABRICO  
*Spanish potato, egg, carrot, olive and tuna salad with mayonnaise and Cantabrian sea anchovies*  
16

CROQUETAS DE SETAS Y EMULSIÓN DE TRUFA  
*Wild mushrooms croquettes with truffle emulsion*  
14

CROQUETAS DE NUESTRO JAMÓN IBÉRICO  
*Iberico ham croquetas*  
13

CALAMARES FRESCOS, A LA ANDALUZA, EMULSIÓN DE ALIOLI  
*Fresh fried squid "a la andaluza", roasted garlic emulsion*  
18

GAMBAS AL AJILLO  
*Traditional prawns with garlic sauce made in a clay pot*  
19

FRITOS DE PIXÍN (RAPE) ESTILO ASTURIAS CON MAYONESA CÍTRICA  
*Monkfish fritters Asturias style with citric mayonnaise*  
28

SALTEADO DE VERDURAS CON SETAS  
*A mix of 9 sautéed vegetables with mushrooms*  
16

ENSALADA MIXTA  
*Lettuce, tomato, red onion, white asparagus, egg & tuna dressed with honey and mustard vinaigrette*  
21

## ACOMPAÑAMIENTOS / SIDES

PATATAS FRITAS / French fries  
PIMIENTO ROJO ASADO ALIÑADO / Roasted red pepper  
TOMATE ROSA ALIÑADO / Pink tomato dressed  
6.5

PORCIÓN DE PAN CASERO  
*Portion of homemade bread*  
2.1



HISPANIA  
KENSINGTON

## GUISOS Y ARROCES/ STEWS AND RICES

DEGUSTACIÓN DE FABADA ASTURIANA 'CASA GERARDO'  
*Tasting of Asturian bean stew from Casa Gerardo*  
18.5

ARROZ DE BOLETUS Y TRUFA  
*Mellow bomba rice, with boletus & truffle*  
30

ARROZ BOMBA EN TINTA DE CALAMARES Y GAMBAS  
*Mellow "Bomba" rice, squid ink and red prawns*  
34

ARROZ DE CARABINERO EN LLANDA  
*Scarlet prawn rice, 'a la llanda'*  
42

## CARNES / MEATS

CARRILLERAS DE TERNERA, SALSA DE TINTO Y PARMENTIER TRUFADA  
*Beef cheeks, wine reduction and truffle parmentier*  
28

STEAK TARTAR CORTADO A CUCHILLO  
*Hand-cut Fillet tartare with shallots, capers, gherkins and olive oil*  
31

PRESA IBÉRICA DE EXTREMADURA CON PATATA REVOLCONA  
*Iberian pork shoulder from Extremadura with revolcona*  
33

SOLOMILLO DE VACA LEONESA CON MICUIT DE FOIE  
*Beef fillet from Leon lands with foie micui*  
34

CORDERO LECHAL  
*Suckling lamb*  
39.5

COCHINILLO A LA SEGOVIANA  
*Segovian Suckling pig*  
39.5

TRUFA NEGRA DE PRIMAVERA (4g)  
*Seasonal spring black truffle*  
12

### NUESTRAS ESPECIALIDADES POR ENCARGO (PRE-ORDER 24 HOURS IN ADVANCE)

WELLINGTON DE PRESA IBÉRICA 100% BELLOTA  
*100% Acorn-fed Iberian shoulder Wellington with Amontillado jus*  
40

COCHINILLO ENTERO A LA SEGOVIANA  
*Whole roasted suckling pig 'Segoviana style'. A whole 'Cochinillo' roasted to order and carved in the traditional style in front of your guests (Approx. for 8 people). (This needs to be ordered 24 hours in advance)*  
300

## PESCADOS / FISH

SALPICÓN DE RAPE Y LANGOSTINOS (WARM)  
*Monkfish and prawns salad, roasted pepper, egg yolk vinaigrette (warm)*  
30

CARABINERO CON HUEVOS Y PATATITAS  
*Carabinero prawn with fried egg and mini cube fries*  
37

LUBINA SALVAJE, RATTÉ DE PATATA Y BERENJENA AHUMADA  
*Wild sea bass, potato ratté, smoked aubergine*  
38.5

ATÚN ROJO TORO 'BALFEGÓ', CREMA DE PUERRO AHUMADA  
*Red tuna Toro 'Balfegó' with smoked leek cream*  
40

## POSTRES / DESSERTS

Para acompañar nuestros postres, le recomendamos una selección de nuestros vinos generosos

*To accompany our desserts, we recommend a selection of our fortified wines*

### POSTRES / DESSERTS

### VINO GENEROSO RECOMENDADO

FLAN CREMOSO AL HUEVO CON CHANTILLY  
AL 'PALO CORTADO'  
*Creamy egg flan with 'Palo Cortado' Chantilly*  
8

Oloroso  
APÓSTOLES  
10

CREMA DE ARROZ CON LECHE 'CASA GERARDO'  
*Caramelised Creamy rice pudding 'Casa Gerardo'*  
9

Pedro Ximénez  
NOE  
10

HELADO DE PISTACHO Y NATA, PEDRO XIMENEZ  
*Pistaquio and cream ice cream with Pedro Ximenez*  
9.5

Palo Cortado  
LUSTAU  
10

TARTA DE QUESO CREMOSA, LASCAS DE IBORES,  
MERMELADA DE FRUTOS ROJOS EXTREMEÑOS  
*Homemade Spanish cheese cake with Ibore cheese and red berries jam*  
10

Palo Cortado  
LUSTAU  
10

*Hispania is awarded with the "Alimentos de España" prize by the Ministry of Agriculture, Fisheries and Food and the "Marqués de Busianos" prize by the Royal Academy of Gastronomy for the promotion of Spanish Gastronomy in the world.*

*Service charge 8%.  
All tips and service charge you pay are passed to employees (without deduction).*