

Susana's by AppleYard

Susana, born València in the early 80's with roots in Navarra, Northern Spain, sharing family recipes and classic dishes from across the regions.

We pride ourselves on our traditional fresh cooking, using specialist imported Spanish food and wines, alongside our weekly visits to London's Smithfield, Billingsgate and New Covent Garden Market to minimise our environmental footprint.

APERITIVOS

- Olives 4.25
Spanish Gordal Olives (vg)
- Almonds 3.50
Marcona Salted Almonds (vg)
- Rock Oysters 3.25
Maldon, with tabasco and lemon
- Chorizo Scotch Egg 6.95
With Txistorra chorizo and Iberian pork

From Wednesday 21st January 2026

Spanish Broth 6.95

chicken & cabello de angel fideos, choose spiciness

PAN / JAMON

Spanish Jamón 40g 10.95

with Picos breadsticks, apple puree

Mushroom Bar Angel 8.25

Mushrooms on garlic toasted bread (v)

Pan Alioli 3.95

Confit garlic alioli (v)

Pan Tomate 4.25

Tomato, garlic & sea salt (vg)

PINTXOS / TAPAS

Pintxos are priced at £5.00 each

Elche

Cream cheese, dates and Iberian Jamon

Lopez

Mini burger, cheese, mango and quail egg

Pil Pil

Confit cod with orange perfume and toasted almonds (n)

Krusty

Crab, egg and prawn cocktail sauce

Lucas

Duck breast with Fanta and black olives sauce

Memphis

Beef tartar with a pickled Gilda and curry mayonnaise

Pork Cheeks 10.95

slow-braised in PX, served with a pomme purée & apple

Padron Peppers 7.25

Galician peppers served with PX & sea salt

Gambas al Ajillo 10.95

classic Spanish garlic prawns cooked with chilli & brandy

Croquetas Del Dia 8.50

signature croquetas of the day

Calamares fritos 8.25

fried squid rings, seafood alioli

Bravas 6.25

fried potatoes, spicy sauce and alioli (v)

Torreznos 8.25

slow cooked crispy pork belly bites with mojo dulce, crispy onion and alioli

Chicken 9.95

grilled chicken bites, double cream, sun-dried tomatoes and fresh basil on a bed of pocha beans

Berenjenas 7.50

fried aubergine with honey and goat's cheese from Andalucia (v)

Tortilla de patatas 6.95

Spanish omelette with potatoes and onion, served with alioli (v)

Txistorra a la Sidra 7.95

chorizo braised and cooked in Spanish cider

Albondigas 8.95

pork and beef meatballs in a red wine jus, crispy onion

HORNO / GRILL

Basque Bacalao 20.95

white asparagus, rosemary potatoes, peas and txacoli sauce

Suckling lamb 39.95

fine beans and crispy potatoes - perfect for sharing

Secreto Iberico 19.95

"The secret cut", crispy potatoes, peppers and whisky sauce (n)

Arroz de pato à la llaua 18.95

duck rice cooked in the oven, pear alioli

Spanish grilled steaks

Tradicional Spanish cuts, sourced through London's Smithfield Market. Served with fries or salad. Add a sauce for £2.50

Seafood spaghetti 16.95

prawns, squid, chilli, garlic and Parmesan crumbs

SIDES

Fries French 4.75

French-fried Batonnet chips

Truffled Mac & Cheese 6.95

Spanish fideos in cream & Manchego cheese (v)

Grilled Vegetables 6.95

cooked in the grill with sea salt and extra virgin olive oil (vg)

Valencian tomato salad 7.25

pickle onion, goat cheese and house dressing (v)

DESSERTS

Churros con Chocolate 6.95

Spanish donuts tossed in sugar with dipping chocolate

Basque cheesecake 6.95

salted caramel sauce

Chocolate ganache 6.95

Chocolate pot with sea salt and olive oil

Flan Carajillo 6.95

Spanish creme caramel blend with coffee and Baileys

It is your responsibility to inform your server of any allergies or intolerances before placing your order.

Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Vegetarian / Vegan menu is available on request. All tips are given to our team. A discretionary 12.5% service charge will be added to your bill.