

SET MENU £30pp

APPETIZERS

(TO SHARE)

MIX MEAT PLATTER - Jamon de Teruel, Salchichon Iberico, Chorizo Iberico.

MIX CHEESE PLATTER - Young Manchego, Pepe Bada Cabrales, Rosemary Manchego; served with grapes, apple, quince jelly, tomato jam, walnuts and savory biscuits.

PAN CON TOMATE - Chargrilled ciabatta bread with fresh tomato and extra virgin olive oil.

ACEITUNAS - Marinated Green Gordal olives.

TAPAS

(TO SHARE)

PIMIENTOS DEL PADRON - Pan-fried Galician peppers with sea salt.

CROQUETAS DE JAMON - Serrano ham croquets with brava sauce.

CROQUETAS DE BACALAO - Salt cod croquets with brava sauce.

GAMBAS AL AJILLO - King prawns sautéed with garlic, olive oil and fresh hot chili peppers.

TORTILLA DE PATATAS - Potato, onion and fresh herbs Spanish omelette.

SPECIAL TAPAS

(TO SHARE)

PAELLA DE MARISCO - Traditional Spanish seafood and saffron rice.

MUSHROOM RIPIENI

Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with

RIB-EYE STEAK – Grilled rib-eye steak served with roasted onion mash, roasted garlic and cavolo nero and gravy sauce.

ALBONDIGAS BLANCAS - Beef and pork meatballs casserole, cooked with white wine, almonds, onion and garlic.

POLLO AL AJILLO - Garlic marinated chicken served with piquillo peppers, almond flakes and Romesco sauce.

DESSERTS

(PER PERSON)

CHURROS CON CHOCOLATE - Spanish deep-fried dough pastry served with chocolate sauce.

CREMA CATALANA - Catalan milk and egg crème brûlée.

FRIED VANILLA ICE CREAM - Battered vanilla ice cream served with honey and almonds.