

## **SET MENU**

**£24.90 per person**

### **APPETIZERS**

(TO SHARE)

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

**MIX CHEESE PLATTER** - Young Manchego, Rosemary Manchego, Picos Blue, Mahon; 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 CLASICA** - Potato, onion and fresh herbs Spanish omelette.

### **SPECIAL TAPAS**

(TO SHARE)

**PAELLA DE MARISCO** - Traditional Spanish seafood and saffron rice.

**CHAMPIÑON** - Grilled Portobello mushroom stuffed with spinach, ricotta and sun-dried tomatoes, glazed with béchamel and parmesan, served with a rich tomato and basil 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 brulée.

**PUDÍN PEGAJOSO** - Dates sticky pudding served with a toffee and walnuts sauce and vanilla ice cream.