



Christmas Set Menu

£29.95 Lunch (per person) | £31.95 Dinner (per person)



Appetizers



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

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

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 olive oil and balsamic glaze

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

CHURROS CON CHOCOLATE

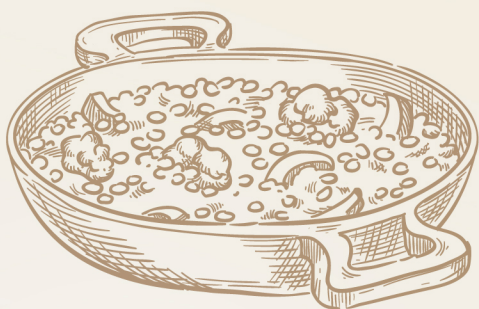
Spanish deep fried dough pastry served with chocolate sauce.

CREMA CATALANA

Catalan milk and egg crème brûlée.

PUDÍN PEGAJOSO

Dates sticky pudding served with a toffee and walnuts sauce and vanilla ice cream.



Please advise a member of staff if you have any particular dietary requirements. A discretionary 12.5% service charge will be added to your bill and shared amongst all staff.