

£45 - SERVED TO SHARE

THE MENU

APERITIVO

-A glass of cava

PICOTEO

-Gordal olives, oregano & orange

-Padrón peppers

-Jamón croquetas

-Charcutería selection

-Pan de Coca, tomato & garlic flat bread

-Calamari 'fritos' & lemon alioli

TAPAS

-Salt cod tempura, truffle honey & fruits

-'Escalivada' roasted vegetables

-'Gambas' chilli & garlic prawns

-Chorizo de León, rocket & piquillo peppers

-Lamb, chickpea purée & black olives

-Lemon chicken, PX vinegar & Gordal olives

-'Patatas bravas' & house green salad

POSTRES

-Tarta Santiago

-Crema Catalana

-Turrón Mousse

-Chocolate pot, smoke olive oil & sea salt

TABLE ADD ONS

+ £15.5 Pyrenean Country Pâté Terrine with homemade tomato jam & toast

+ £22 Jamón de Bellota
100% acorn-fed 'paleta' ham from Señorío de Montanera (Extremadura)

+ £16.75 Winter Cheeseboard served with preserves, toast & fruit

+ £36 Torta de Cañarejal
Soft fondue style cheese served with new potatoes, caperberries & 'picos de pan'

+ £22 'Pulpo' Leg
Whole grilled octopus leg with paprika & truffle mash potato

+ £80 Txuletón Steak (1kg)
Basque style rib-eye steak served on the bone

Each of the above plates are ideal for 4 people sharing.

DRINK ADD ONS

+ £6.5 Glass of Mulled Sangria
A festive take on a classic

+ Vino Magnums
Ask our event team about our magnums of red or white wine available

+ Bottle of Dessert Wine
£36 Recóndita Armonía 2015 (Alicante Monastrell) | £40 Dolc Mataro (Alta Alella Mataro)

