

PARTY EXTRAS

OUR UNIQUE LARGER PLATTERS TO ADD THE WOW FACTOR

TO INDULGE

Arroces | rice

Seafood paella, lobster, prawns, squid

We recommend with: Balado (Albarino, Rias Baixas)

Mushroom meloso rice, shaved black truffle

Hand-stretched coca flatbread, escalivada

Tierra | land

Txuleta rubia | Galician rib-eye steak (1kg)

We recommend with: Picaro del Aguila (Tempranillo, Ribera del Duero)

Iberico board, presa, secreto, charcuterie

We recommend with: Hacienda el Olmo (Tempranillo, Rioja)

Suckling pig

We recommend with: Cillar de Silos Crianza (Ribera del Duero)

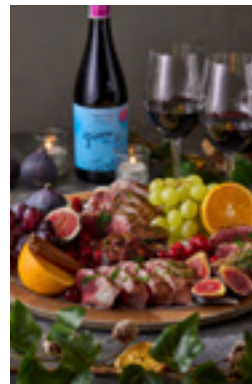
Mar | Sea

Pulpo (2-3kg) | whole octopus

We recommend with: Txakoli Gaintza (Hondarribi Zuri, Getaria)

Tabla de mariscos | Carabineros, prawns, langostine, crayfish £POA

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TO GRAZE

Jamon Iberico de Bellota

100% acorn-fed Iberian ham includes carver.

We recommend with: Fino "Ceballos"

or Manzanilla "La Gitana"

Torta de Barros & picos de pan

We recommend with: Neno (Godello, Valdeorras)

or Amontillado "Fossi"

TO DIGEST

Seasonal cheeseboard

Turrón & coffee

We recommend with:

Gran Duque d'Alba

Recondita Armonia Monastrell

Patxaran

Casta Diva Moscatel