

Menú
de San
Valentín

TAPA
ST VALENTINE'S DAY
WEDNESDAY 14TH OF FEBRUARY 2024

TO BEGIN WITH...

PAN

Home Baked Sour Dough Bread.
Served with a Trio of Dips; Spanish Extra Virgin Olive
Oil, Beetroot Hummus & a Pesto Made with
Semi-Cured Manchego Cheese

SELECCIÓN DE SABORES ESPAÑOLES

A Selection of Spanish Flavours Designed to Awaken Your Palate!
Salmorejo (A Chilled Andalusian Soup Topped with Crumbled Quails Egg &
Jamón Dust), a Tartlette of Iberico Pâté Dressed with a Pedro
Ximénez Gel, Jamón Iberico de Bellota & Semi-Cured Manchego Cheese

...WHILST YOU CHOOSE...

**YOUR CHOICE OF TWO TAPAS DISHES PER PERSON
FROM OUR TAPAS MENU**

...THAT WE'LL SERVE ACCOMPANIED BY...

PIMIENTOS DE PADRÓN

Spanish Green Peppers.
Pan Seared & Adorned with Maldon Sea Salt
Beware some are HOT!

BERENJENAS CON MIEL

Aubergine Crisps. Drizzled with Honey

PATATAS MIXTA

Crisp, Red Rooster Potatoes.
Topped with Both Bravas (Spicy Tomato Salsa)
& Alioli (Homemade Garlic Salsa) Sauces

...THEN TO FINISH...

UN POSTRE ESPECIAL

A Sharing Dessert of Homemade Passionfruit & Vanilla Sorbet,
Served with a Side Measure of Cava to Dress the Sorbet With.
Accompanied by a Box of Tapa Chocolates

£40 POR PERSONA

*Please be aware that this will be the only Menu available from 1700 on
14/02/2024, that everyone in your party is required to dine from the
Menu & that a discretionary service charge of 12% will be applied to
your final bill.

DESDE LA DEHESA/ FROM THE MEADOW

MORCILLA DE BURGOS

Black Pudding. Pan Fried & Rested on a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika

CHORIZO

Chorizo. Char Grilled & Dressed with Aji (A Piquant, Roasted Yellow Pepper Sauce)

ALBÓNDIGAS

Meatballs. Traditional Spanish Meatballs in a Smoked Paprika Enriched Tomato Sauce

POLLO AL CAZADOR

Chicken. Boneless Chicken Thighs, Slow Cooked in a Brandy & Almond Sauce

CARRILLADAS

Pig Cheeks. Unctuous, Slow Cooked Iberian Black Pig Cheeks Served with Crispy Kale & Polenta Infused with Manchego Cheese & Truffle Oil

SOLOMILLO

Loin of Iberian Black Pig. Wrapped in Iberian Pancetta, Pan Fried & Adorned with a Sobrasada Alioli (Sobrasada Being a Pâté Style Type of Chorizo from Mallorca)

DESDE LA MAR/ FROM THE SEA

TORTILLITAS DE CAMARONES

Shrimp Pancakes. Fried Until Crispy & Adorned with A Saffron Alioli

BOQUERONES FRITOS

Anchovies. Fresh Anchovies, Lightly Floured & Fried Until Crisp. Dressed with a Herb, Garlic & Chilli Enriched Salsa

PUNTILLITAS

Squid. Baby Squid, Lightly Floured & Fried Until Tender. Served with a Homemade Garlic Salsa

**PLEASE TURN OVER FOR MORE FISH DISHES & OUR
AWESOME VEGETARIAN SELECTION OF TAPAS...**

DESDE LA MAR/ FROM THE SEA

GAMBAS

Prawns. Three Large, Fresh Water Prawns, Char- Grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil

DORADA

Sea Bream. Pan Fried Fillet of Sea Bream, Adorned with Pesto Enriched with Manchego Cheese

CEVICHE

Sea Bass. Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate

DESDE EL CAMPO/ FROM THE LAND

BERENJENAS CON MIEL

Aubergine Crisps. Drizzled with Honey
One of Our Most Popular Tapas Dishes

ENSALADA DE INVIERNO

A Warm Salad of Char- Grilled Celeriac, Topped with Fragrant Butternut Squash Salsa, Feta, Rocket, Pumpkin Seeds, Puy Lentils & Drop Peppers

POTAJE DE JUDIONES Y GARBANZOS

Fennel, Roasted Mediterranean Vegetable, Chickpea & Butterbean Stew.
Enriched with Cavolo Nero- A Delicious Type of Dark Green Kale

ALCACHOFAS CON AJO BLANCO

Artichokes. Chargrilled, Topped with Black Olives & Fresh Chilli.
& Set Atop of Ajo Blanco (A Chilled Garlic & Almond Soup from Andalucía)

ESPÁRRAGOS Y CEBOLLETAS

Asparagus Spears & Whole Spring Onions. Char- Grilled & Dressed with a Salsa de Romesco
(An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

BRÛLÉE DE QUESO DE CABRA

Goats Cheese. Warm Goats Cheese, Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli.
Accompanied by Peach Alioli

END OF TAPAS MENU.