

# THE TAPAS LUNCH DEAL

£15

Available from 1200- 1700 Tuesday to Saturday (Basically, Everyday that We're Open!)

Our Lunch Deal is Your Choice of Any **Two** Tapas PLUS Pimientos de Padron & Patatas Mixta To Share for just £15 Per Person!

## DESDE LA DEHESA

### CROQUETAS DE POLLO

(3) Lemon & Garlic Roasted Chicken Croquettes. Sat Atop of a Black Garlic Alioli & Adorned with Jamón Salt

### 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 Ají (A Piquant, Roasted Yellow Pepper Sauce)

### PERRITO CALIENTE

Spanish Hot Dog. A Fun Dish Using Chistorra (A Basque Chorizo) Topped with Fried Onions, A Honey Mustard Alioli in a Brioche Finger Roll

### CARRILLADAS

+++Plus £2 Supplementary Fee+++

Iberian Black Pig Cheeks. Slow Cooked, Our Unctuous Pig Cheeks Are Complimented by a Manchego Cheese & Truffle Oil Infused Polenta

### SOLOMILLO

+++Plus £3 Supplementary Fee+++

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

### SECRETO

+++Plus £5 Supplementary Fee+++

Akin to a Rib Eye Steak, This Cut of Iberian Black Pig Has An Almost Buttery Texture To It When Char-grilled, So, To Compliment This, We Adorn it with a Salsa de Romesco (A Super Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

### PRESA

+++Plus £7 Supplementary Fee+++

Akin to a Fillet Steak, We Char-grill This Cut Of Iberian Black Pig To Medium Rare & Adorn It with a Porcini Mushroom & Tarragon Alioli

## DESDE LA MAR

### CROQUETAS DE ARROZ NEGRO

Squid Ink & Prawn Croquettes. Enriched with Rice & Served on a Homemade Garlic Salsa

### VIEIRAS

+++ Add Another Scallop for £5+++

Scallop. Pan Seared King Scallop, Served in it's Shell with a Piquant Roasted Yellow Pepper Sauce and Topped with a Sobrasada Crust (Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca)

### PUNTILLITAS

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

### FRITURA DE PEZ SAPO

Panko Encrusted Monkfish. Served with Mojo Picon (A Flavoursome Paprika Enriched Sauce from the Canary Islands)

### CARPACCIO DE PULPO

Octopus. Carpaccio of Thinly Sliced, Slow Cooked Octopus. Dressed with Extra Virgin Olive Oil & Dusted with Spicy Paprika

### GAMBAS

+++Plus £2 Supplementary Fee+++

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

### CEVICHE

+++Plus £2 Supplementary Fee+++

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

## DESDE EL CAMPO

### BERENJENAS CON MIEL

Aubergine Crisps. Drizzled with Honey

### ENSALADA DE REMOLACHA CON QUESO FETA

Beetroot and Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tricolour Quinoa

### COUSCOUS MEDITERRANEO

Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty, Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands)

### ALCACHOFAS CON AJO BLANCO

Artichokes. Char- grilled, 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 & Accompanied by Peach Alioli Dressed with Fresh Chilli

**DON'T FORGET TO ORDER SOME OF OUR BREAD, OLIVES & EMBUTIDOS TO START!**