

# MENU DE NAVIDAD



# **MENU DE NAVIDAD 2021**

## **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

### **EMBUTIDOS**

A Sharing Platter of Spanish Cured Meats & Cheese.  
With; Jamón Serrano Gran Reserva, Chorizo & Salchichon  
Ibérico 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...**

### **TRIO DE POSTRES**

¡A Dessert Designed to be Shared!  
Homemade Pedro Ximénez Semi- Freddo Ice Cream/  
Candied Walnut Crumb/ Dense Galician Almond Tartlet Topped  
with White Chocolate Crème Patisserie & Pistachio Dust/  
Salted Caramel Truffle

**£25 POR PERSONA**

\*Please be aware that everyone in your party must  
dine from this menu

## **DESDE LA DEHESA / FROM THE MEADOW**

### **CROQUETAS DE CARRILLADAS**

- (3) Croquettes of Slowly Braised Iberian Black Pig Cheeks, Sat Atop of a Salsa de Manzana (A Sauce Made from Apples Caramelised in Pedro Ximénez Sherry)

### **MORCILLA DE BURGOS**

Spanish Black Pudding, Pan Fried & Rested upon a Bed of Caramelised Red Onions & Topped with a Fried Quail's Egg

### **CHORIZO**

Char Grilled Chorizo, Dressed With Aji  
(A Piquant Roasted Yellow Pepper Sauce)

### **PINCHOS DE POLLO**

- (2) Chargrilled Skewers of Tender Chicken Breast.  
Marinated in Moorish Spices

**\*PLUS A SMALL SUPPLEMENTARY CHARGE OF £2.00\***

### **SECRETO**

Secreto comes from between the shoulder blade & the loin of the Iberian Black Pig & has an almost buttery texture to it when griddled. To compliment this, we adorn it with a Salsa de Romesco (An Absurdly Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

**\*PLUS A SMALL SUPPLEMENTARY CHARGE OF £2.00\***

### **PRESA**

Presa sits between the top of the shoulder & beginning of the loin of the Iberian Black Pig- it's an AWESOME piece of meat that is akin to an aged Fillet Steak, so, we treat it like a Steak! Griddling it to Medium Rare & then adorning it With a Porcini Mushroom & Tarragon Alioli

**\*PLUS A SMALL SUPPLEMENTARY CHARGE OF £3.50\***

## **DESDE LA MAR / FROM THE SEA**

### **CROQUETAS DE ARROZ NEGRO**

- (3) Squid Ink Croquettes, Enriched with Rice & Served on a Homemade Garlic Salsa

### **CHIPIRONES FRITOS**

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

### **TRUCHA CURADA CON SOBORTE DE AGUACATE**

Rainbow Trout. Cured with Tequila, Sweet Paprika & Chilli and Served with an Avocado Sorbet

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

## **DESDE LA MAR / FROM THE SEA**

### **CARPACCIO DE PULPO**

Carpaccio of Slow Cooked Octopus. Adorned with a Duo of Sauces;  
Homemade Basil Infused Olive Oil & Red Pepper Jam

### **GAMBAS**

- (4) Large, Fresh Water Prawns. Char- Grilled in Their Shells &  
Dressed in Homemade Garlic & Herb Infused Olive Oil  
**\*PLUS A SMALL SUPPLEMENTARY CHARGE OF £2.00\***

### **CEVICHE**

Thinly Sliced Fillet of Sea Bass, Cured with Citrus & Topped  
with Red Onion, Mango & Pomegranate  
**\*PLUS A SMALL SUPPLEMENTARY CHARGE OF £2.00\***

## **DESDE EL CAMPO / FROM THE LAND**

### **CROQUETAS DE CHAMPIÑONES**

- (3) Mushroom Croquettes. Topped with Shavings of Semi-Cured  
Manchego Cheese & Drizzled with Truffle Oil

### **ENSALADA DE REMOLACHA CON QUESO FETA**

Beetroot & Feta Salad. A Superfood Salad of Beetroot,  
Feta Cheese, Walnuts & Tri Colour Quinoa

### **COUSCOUS MEDITERRANEO**

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

### **BRÛLÉE DE QUESO DE CABRA**

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

### **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)

**PLUS A SELECTION OF SPECIALS FROM OUR DAILY  
SPECIALS BOARD, PLEASE JUST ASK!**

**FIN.**