

# MENU DE NAVIDAD

GLUTEN FREE MENU



# **MENU DE NAVIDAD 2021**

## **GLUTEN FREE MENU**

### **TO BEGIN WITH...**

#### **PAN**

Gluten Free Bread Roll.  
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!

#### **ALCACHOFAS**

Artichokes Tossed with Sun-Dried Tomatoes,  
Black Olives & Thinly Sliced Gherkin.  
Drizzled with Basil Infused Olive Oil & Balsamic Vinegar

#### **PATATAS MIXTA**

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

### **...THEN TO FINISH...**

#### **TRIO DE POSTRES**

Homemade Pedro Ximénez Semi-Freddo Ice Cream/  
Dense Galician Almond Tartlet Topped  
with White Chocolate Crème Pâtissière & Pistachio Dust/  
Salted Caramel Truffle

(The Ice Cream is Served on a Biscuit Crumb Normally, But, We'll Serve Yours in a Cup Instead!)

**£25 POR PERSONA**

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

## DESDE LA DEHESA / FROM THE MEADOW

### 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 Ají  
(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

### TRUCHA CURADA CON SOBORTE DE AGUACATE

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

### 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\***

**PLEASE TURN OVER FOR OUR FINAL FISH DISH & OUR VEGETARIAN SELECTION OF TAPAS!**

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

### **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**

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

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

### **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.**