

# MENU DE NAVIDAD

LACTOSE FREE MENU



# **MENU DE NAVIDAD 2021**

## **LACTOSE FREE MENU**

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

#### **PAN**

Home Baked Sour Dough Bread.  
Served with a Trio of Dips; Spanish Extra Virgin Olive Oil, Beetroot Hummus & a Basil Infused Olive Oil

#### **EMBUTIDOS**

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

### **...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 BRAVAS**

Crisp, Red Rooster Potatoes.  
Topped with a Spicy Tomato Salsa

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

#### **SORBETA DE MULLED WINE**

There's Not a Spanish Name for Mulled Wine But  
Don't Let That Fool You, This is Excellent!

Fragrant, Winter Spiced Sorbet

**£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)

### **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**

Presas 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**

### **CHIPIRONES FRITOS**

Baby Squid. Lightly Floured & Fried Until Crispy. Usually Served with a Homemade Garlic Salsa, But, We'll Serve Yours with a Spicy Tomato Salsa Instead

### **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\***

### **CEVICHE**

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

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

**PLEASE TURN OVER FOR VEGETARIAN SELECTION OF TAPAS!**

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

### **ENSALADA DE REMOLACHA**

A Superfood Salad of Beetroot, Walnuts  
& Tri Colour Quinoa

### **ALCACHOFAS**

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

### **COUSCOUS MEDITERRANEO**

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

### **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)

### **PATATAS A LO POBRE**

Pan Fried, Thinly Sliced Potatoes, Tossed with  
Onion, Garlic & Peppers

**FIN.**