

MENU DE NAVIDAD

NUT FREE MENU



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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 Sharing Platter of Spanish Cured Meats & Cheese.
With; Jamón Serrano Gran Reserva, Chorizo & Salchichón 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...

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

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 usually adorn it with a Salsa de Romesco (An Almond Based Sauce You Can't Have!) but Don't Worry, We'll Serve Yours With Nut Free Spicy Tomato Salsa Instead!

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 & Accompanied by Peach Alioli & Fresh Chilli

ESPÁRRAGOS Y CEBOLLETAS

Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco (The Same Almond Based Sauce From The Secreto Dish That You Can't Have!) So Like the Secreto We'll Serve Yours With Spicy Tomato Sauce Instead!

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

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