

THE THURSDAY CLUB

50% Off Your Food Bill from 1700 Every Thursday
EVERYTHING on This Side of the Menu is Subject to the 50% Discount!

TO START

PAN	£2.50 POR PERSONA
Home Baked Sourdough Bread. Served with a Trio of Dips; Orodeal Extra Virgin Spanish Olive Oil, Beetroot Hummus & Pesto Made with Semi-Cured Manchego Cheese	
ACEITUNAS	£4.95
Gordal Olives. Extra Large, Home Marinated, Spanish Olives	
EMBUTIDOS DE LA CASA	£15.00
A Sharing Platter of Spanish Cured Meats & Cheese. With: (2) Jamón Serrano Gran Reserva, (4) Chorizo Ibérico de Bellota, (4) Salchichon Ibérico de Bellota, (4) Lomo Curado & (4) Semi-Cured Manchego Cheese	
TABLA DE QUESOS	£15.00
A Sharing Platter of Spanish Artisanal Cheeses. With: (4) Semi-Cured Manchego, (2) Queso de Cabra al Vino (2) Mezcla, (2) Mahón & (2) Idiazabal Cheeses	

TAPAS

DESDE LA DEHESA

CROQUETAS DE POLLO ASADO	£6.25
(3) Lemon & Thyme Roasted Chicken Croquettes. Sat Atop of a Black Garlic Alioli & Adorned with Jamón Salt	
MORCILLA DE BURGOS	£6.95
Spanish Black Pudding. Pan Fried & Rested on a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika	
CHORIZO	£7.95
Chorizo. Char Grilled & Dressed with Ají (A Piquant, Roasted Yellow Pepper Sauce)	
ALBÓNDIGAS	£7.95
Traditional Spanish Meatballs in Tomato Sauce	
CARRILLADAS	£12.00
Iberian Black Pig Cheeks. Unctuous, Slow Cooked Pig Cheeks with Manchego Cheese & Truffle Oil Infused Polenta	
SOLOMILLO	£14.00
Loin of Iberian Black Pig, Wrapped in Iberian Pancetta & Adorned with a Sobrasada Alioli (A Pâté Style of Chorizo from Mallorca)	

DESDE LA MAR

CROQUETAS DE ARROZ NEGRO	£6.25
(3) Squid Ink & Prawn Croquettes. Served on a Homemade Garlic Salsa	
BOQUERONES FRITOS	£6.95
Anchovies. Lightly Floured & Fried Until Crisp. Dressed with a Herb, Garlic & Chilli Enriched Salsa	
TORTILLITAS DE CAMARONES	£6.95
Crispy Shrimp Pancakes. Adorned with a Saffron Alioli	
PUNTILLITAS	£8.95
Baby Squid. Lightly Floured & Fried Until Crisp. Served with a Homemade Garlic Salsa	
CARPACCIO DE PULPO	£12.00
Octopus. Carpaccio of Thinly Sliced Octopus. Dressed with Extra Virgin Spanish Olive Oil & Dusted with Spicy Paprika Our Subtle Nod to Pulpo a la Gallega	
GAMBAS	£12.00
(3) Large, Fresh Water Prawns. Char- Grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil	

DESDE EL CAMPO

BERENJENAS CON MIEL	£5.50
Aubergine Crisps. Drizzled with Honey One of Our Most Popular Tapas Dishes	
CROQUETAS DE CHAMPIÑONES	£5.95
(3) Mushroom Croquettes. Topped with Shavings of Semi-Cured Manchego Cheese & Drizzled with Truffle Oil	
ENSALADA DE INVIERNO	£6.50
A Warm Salad of Char- Grilled Celeriac, Topped with Fragrant Butternut Squash, Feta, Rocket, Pumpkin Seeds, Puy Lentils & Drop Peppers	
POTAJE DE JUDIONES Y GARBANZOS	£6.95
Fennel, Roasted Mediterranean Vegetable, Chickpea & Butterbean Stew. Enriched with Cavolo Nero- A Delicious Type of Dark Green Kale	
ALCACHOFAS	£6.95
Char- Grilled Artichokes. Topped with Black Olives, Red Onions & Fresh Chilli. Dressed with Basil Infused Olive Oil & Homemade Balsamic Reduction	
ESPÁRRAGOS Y CEBOLLETAS	£7.50
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	£9.95
Warm Goats Cheese. Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli. Accompanied by Peach Alioli	

PLEASE TURN OVER FOR THE TAPAS NOT INCLUDED IN THE DEAL AND FOR DESSERTS!

THE FOLLOWING DISHES ARE NOT INCLUDED IN THE THURSDAY CLUB DEAL BUT ARE ABSOLUTELY WORTH THE EXTRA INVESTMENT!

EMBUTIDOS

JAMÓN IBÉRICO DE RECEBO £22.50

100g of Hand Cut Jamón Ibérico de Recebo
Cured for 24 months from Pigs fed with both acorns & cereal, this dish is the perfect entry point into the seductive world of Jamón!

TABLAS IBÉRICA DE BELLOTA £36.00

The Ultimate Iberian Pig Black Experience!
80g of Hand Cut Jamón Ibérico de Bellota, (4) Chorizo Ibérico de Bellota, (4) Salchichon Ibérico de Bellota (4) Lomo Ibérico de Bellota & (4) Semi-Cured Manchego Cheese

JAMON IBERICO DE BELLOTA £27.50

80g of Hand Cut Jamón Ibérico de Bellota
Made from 100% Ibérico certified Pigs, that are allowed to gorge themselves on acorns for two seasons & then cured for 48 months, this is an exquisite example of the incredible husbandry behind the production of Jamón that's not to be missed!

DESDE LA DEHESA

SECRETO £15.00

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 (A Super Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

PRESA £17.00

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 as such! Griddling it to Medium Rare & then adorning it With a Porcini Mushroom & Tarragon Alioli

DESDE LA MAR

BROCHETA DE MERLUZA Y GAMBAS £9.50

(1) Skewer of Hake & Prawns. Moorish Marinated Fresh Hake & Prawns, Skewered & Pan Fried

+++Add an Extra Skewer For Just £4.50 +++

CEVICHE £14.00

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

PARA ALGO DULCE

Time for Something Sweet! The Following Desserts Are Included in The Thursday Club 50% Off Deal!

CHURROS CON CHOCOLATE £5.95

Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce

TARTA DE QUESO DE SAN SEBASTIÁN £7.50

A Super Light, Entirely Unique Baked Cheesecake from San Sebastián in the Basque Country. Accompanied by Homemade Dulce de Leche

TABLA DE QUESOS £15.00

A Sharing Platter of Spanish Artisanal Cheeses. With;
(4) Semi-Cured Manchego, (2) Queso de Cabra al Vino (2) Mezcla, (2) Mahón & (2) Idiazabal Cheeses

+++Add a Glass of Pedro Ximenez Sherry for Just £8.75++

HOWEVER, THIS DESSERT IS NOT INCLUDED

Unfortunately, This Dessert is Not Included in the 50% Off Offer Because it Contains Alcohol & Reducing It's Price Would Contravene Scottish Licencing Laws! However, It Is Excellent, So, Don't Quickly Discredit it! Or Rounding Off Your Meal with An Espresso Martini If You Don't Fancy The Ice Cream!

AFFOGATO DE ESPRESSO MARTINI £9.95

Homemade Crema de Licor Ice Cream (Think: Spanish Baileys!) Served with an Espresso Martini To Pour Over it

+++Or Enjoy an Espresso Martini On It's Own for Just £8.95+++