



Christmas Menu 2019



This Menu **must be pre-ordered** with a minimum of 48 hours' notice.

To Share in the Middle of every table:

Bar Board

A delicious and varied selection of Spanish Cheeses, Cured Meats (Including Jamon Iberico)
Olives, Almonds and Membrillo
Served with Tomato topped Coca Bread

Choose 2 per person from the following Tapas Dishes:

Calandracas D

Crispy Parcels of Cheese, Chorizo and Ham

Alcachofas confitadas a la Gallega GF, VG

Globe Artichokes grilled and served with a Paprika, Garlic and Olive oil dressing

Croquetas de Cecina D

Crispy and creamy Croquettes of Bechamel and Smoked, Cured Beef

Empanadillas de Cerdo Ibérico y Setas D

Little pastries stuffed with pulled Pork and Mushrooms, Creamy mushroom dipping sauce

Canelones de Duxell de Champiñones D

Cannelloni of Creamy Wild Mushroom Duxelle

Revuelto de Gulas y Gambas con Huevo de Pato GF

Scrambled Ducks Egg with Garlic, Elvers and King Prawns

Vieira con Sobrasada D, GF

Fresh Grilled Scallops with Piquillo Sauce and Sobrasada (Chorizo)

Pimiento de Piquillo Relleno de Marisco D

Sweet Red Pepper stuffed with a Saffron & Seafood Bechamel then baked to golden

Choose 1 Tapa per person from the following list:

Cochinillo Asado y deshuesado con Puré de Patata Trufada

Picked, Pressed and Roasted Suckling Pig (Cochinillo) with Truffle Mash and Demi-Glace

Bacalao a la Riojana GF

Fresh Cod Loin, with a delicious Riojana Sauce of Caramlised Red Peppers, Onions & Tomatoes.

Arroz Meloso de Queso Azul y Espinacas GF, D

Creamy Rice of Blue Cheese and Spinach

Suquet de Marisco y Pescado N, GF

A delicate stew of Fresh fish and Seafood with a Saffron stock and Saffron Potatoes.

Solomillo de Cerdo Ibérico con Salsa a la pimienta y Patatas Panaderas D, GF

Iberico Pork Loin with a creamy peppercorn sauce, Potatoes panaderas

Verduras de Temporada en Tempura con Salsa Romesco VG, N

Tempura Vegetables with a Romesco Sauce for dipping

Medallón de Tenera con Salsa Chimichurri GF

Beef Medallion grilled to your preference with Chimichurri Sauce

£38.00 per person

D – Contains Dairy
N – Contains Nuts
GF – Gluten Free
VG - Vegan