



FESTIVE MENU





MENU DE NAVIDAD

CHRISTMAS SHARING MENU

£39.50 Without Dessert | £50 With Dessert

For 10+ guests, tapas is shared and desserts are served individually.

TAPAS TO SHARE

Selection of 12 dishes, all served to the table – portions are scaled to your group size for generous sharing

ACEITUNAS Marinated Spanish olives (GF)(VG)

PAN ARTESANO Artisan sourdough bread, extra virgin olive oil (VG)

PAN DE CRISTAL CON JAMON IBERICO Crystal Bread, olive oil, jamon Iberico (VGA)

TABLA DE EMBUTIDOS IBÉRICOS Acorn-fed cured meats: Chorizo, Salchichón, and Lomo (GF)

PATATAS BRAVAS Spiced brava sauce & garlic aioli (V)(GF)(VGA)

CROQUETAS DE SETAS Wild mushroom, truffle & Manchego croquettes (V)

QUESO DE CABRA A LA CARBÓN Charcoal-baked goat cheese with honey (V)

CROQUETAS DE SALMÓN AHUMADO Y ENELDO Smoked salmon & dill croquettes

CHISTORRA A LA CERVEZA Y FRUTOS SECOS Chistorra cooked in beer with dried fruits (GF)

GAMBAS AL PIL PIL King prawns with garlic & chilli, sautéed in olive oil (GF)

PLUMA IBÉRICA Chargrilled acorn-fed Iberian pork, spicy parsnip puree, Asparagus chimichurri (GF)

LASAÑA DE BERENJENA Spanish-style oven-baked aubergine lasagna with tomato Frito, paprika sauce, Manchego cheese & fresh chilli (V)

POSTRE

Choose one dessert each

STICKY CHOCOLATE & ORANGE CAKE Served warm with rum & raisin ice cream (V)

CHURROS CON CHOCOLATE CALIENTE Traditional Spanish churros with spiced hot chocolate sauce (V)

(V) Vegetarian | (VG) Vegan | (GF) Gluten free | (GFA) Gluten free available | (N) Contains nuts | (VA) Vegetarian Available | (VGA) Vegan Available. Please be aware that we cannot guarantee our dishes are free from allergens. Notify a member of staff of any allergies you may have. A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.