

To Start

PAN CON TOMATE:

ORGANIC E5 SAURDOUGH W/ GRATED TOMATOES, PARSLEY AND RED ONION

MIXED PICKLES AND OLIVES

CHARCUTERIE BOARD:

CHORIZO IBERICO, TERRUEL HAM, SOFT CHEESE TETILLA AND **CURED MANCHEGO**

To Follow

COURGETTE FLOWERS: (V)

DEEP FRIED IN TEMPURA, FILLED W/ GOAT'S CHEESE, HONEY DRIZZLE AND MALDON SALT

MERLUZA:

ENGLISH HAKE ON THE FLAT-GRILL W/ GREENPEAS PURE AND GIROLE MUSHROOMS

PATATAS BRAVAS: (V)

DOUBLE COOKED CHUNKY FRIED POTATOES W/ ALI-OLI AND SPICY BRAVA SAUCE

GAMBAS AL AJILLO:

PAN FRIED TIGER PRAWNS IN GARLIC. CHILI AND OLIVE OIL

ALCACHOFA: (V)

SAUTEED ARTICHOKE HEARTS W/ WILD MUSHROOMS, TRUFFLE OIL, TRUFFLE FOAM AND EGG YOLK

PORK BELLY:

SLOW COOKED PORK BELLY W/ TERIYAKI SAUCE AND BLOOD ORANGES

COSTILLA:

RARE BREED BEEF SHORT RIBS FINISHED ON THE GRILL

CORDERO:

OVEN COOKED SPANISH MUTTON LEGS W/ ROASTED AUBERGINES AND RED PEPPERS

Desserts

CHORROS CON CHOCOLATE

HOME-MADE VANILLA ICE CREAM **TARTA SANTIAGO ALMOND TART**

CHOCOLATE **FONDANT**

GLASS OF SHERRY/PORT