

£35 PER PERSON (MIN 4P)

CHARGRILLED SOURDOUGH BREAD

MARINATED OLIVES

MARINATED WHITE ANOCHOVIES

MIX CHARCUTERIE BOARD (Chorizo iberico, Terruel Ham, Manchego, La Peral)

Ensalada de tomate (Heritage tomato salad with vinaigrette and Maldon salt

Burrata (fresh and cream Italian cheese with tomato pesto, pine nuts & calamata olives)

Patata Bravas (Roughly cut double fried potatoes with spicy brava sauce & ali-oli

Pulpo (Octopus with paprika potato puree and chimichurri with extra vigin oil)

Gambas (Pan cooked black tigers in chilli & garlic oil)

Calamares (Deep fried squid in batter with squid ink ali-oli)

Arroz Negro (Squid ink black rice with chopped calamri, tiger prawn and ali-oli)

Pollo Peruano (Marinated chicken in citrus with rocoto, sweet potato, pomegranate & coriander

Croquetas de jamon (Serrano jam croquets served with nut romesco sauce)

Pluma Iberica (Medium cooked iberican pork shoulder with spring onions & almond romesco)

Arroz de presa (Iberican pork paella with asparagus, boletus and truffle oil)

Chuletas de Cordero (Two medium cooked lamb chops in spices with yoghurt and shakshuka

Huevos Rotos (Runny eggs over fried potatoes & onions with chorizo)

Any Desert

- **Torrija (caramelised brioche in Cointreu spiked milk & ice cream)**
- **Home made vanilla ice cream with Pedro Ximenez sweet sherry dressing)**
- **Tarta Santiago (Home made almond tart)**
- **Chocolate Fondant with Home made vanilla ice cream**

OR

Espresso Martini