



EL NORTE
SPANISH
RESTAURANT & BAR

Bienvenidos a El Norte!

Our menu brings out fresh flavors from Spain. The dishes are designed to be a tapas concept from small to medium sized bites, we recommend having a combination of 3-4 tapas per person.

¡Que aproveche!

Para picar

(nibbles)

	<i>Medium bite</i>		<i>Medium bite</i>
Aceitunas a la Naranja	6.5	Croqueta de Jamon Joselito	each 6
Spanish Olives marinated with Oranges from Valencia		Joselito Ham Croquette	
Pimientos de Padron	8.5	Croqueta de Queso de Cabra	each 6
Salt & Lime Padron Peppers		Goat Cheese, Pistachio and Honey Croquette	
Gazpacho de Cereza y Feta	9	Jamon Iberico de Bellota Joselito	25
Cherry Gazpacho with Feta and Pistachio		Premium acorn-fed Iberico Ham Joselito	
Pan Tumaca	9.5	<i>El Norte</i> Tortilla	14
Warm Home-Made Toast with Tomato and Olive Oil		Spanish Omelette and Manchego Cheese	
Berenjenas a la Brasa con Romesco	7.5	Berenjenas Crujientes con Miel y Feta	9.5
Roasted Aubergine with Almond Sauce		Fried Aubergine with Feta and Honey	
Bombon de Pollo	each 7	Tartar de Atun Rojo con Salmorejo	13
Crispy chicken "Bombon"		Tuna Tartare with Sweet Tomato Sauce	
Rock Oysters	each 6		
Brioche de Tartar de Carne			
Steak Tartare Brioche with Cherry Sauce	each 14		
Brioche de Tartar de Atun			
Tuna Tartare Brioche with Umami Mayo	each 13		

Ensaladas

(salads)

Ensalada de Tomate y Ventresca	
Tuna and Tomato Salad with Yuzu Vinaigrette	9.5
Ensalada de Queso de Cabra	
Goat Cheese and Figs Salad with Honey	13



Vegetarian

Vegan

OUR MENU CAN CONTAIN ALLERGENS, IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.

ALL PRICES ARE INCLUSIVE OF VAT.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED ON TOP OF YOUR BILL



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Carner

(meats and poultry)

Carrilleras al Vino Tinto	26
Slow-cooked Red Wine Ox Cheek and Vanilla Mash	
Pollo a la Trufa	25
Roasted Chicken Breast with Truffle Sauce	
Hamburguesa de <i>Wagyu</i>	29
Wagyu Burger , Goat Cheese and Caramelised Onion	
Pluma de Cerdo Glaseada	31
Glazed Iberian Pork with Celeriac Puree	
Solomillo al Vino Tinto	34
Beef Fillet with Red Wine Sauce and Roasted Almonds	

*Medium
bite*



Pescados y Mariscos

(fish and seafood)

Rape a Baja Temperatura	25
Wild Monkfish with Smoked Tomato Sauce	
Pulpo a la Brasa	24
Grilled Octopus with Slow Cooked Lentils and Chimichurri	

*Medium
bite*

Platos Grandes

(big plates)

Subject to Availability

Paella Vegetariana de Temporada	59
Seasonal Vegetarian Paella – for 2x	
Paella de Marisco	94
Premium Seafood Paella – for 2x	
Chuleton de Buey Vasco 1 Kg	95
Premium Basque Rib Eye – for 2x	
Cordero Asado de Lechal 800 gr	85
Premium Slow Roasted Milk-fed Lamb – for 2x	



Para acompañar

(sides)

Patatas Panaderas	8	Pure de Patata Trufado	9
Spanish Oven-Baked Potatoes		Truffled Mash Potato	
Espinacas a la Catalana	7.5	Ensalada Verde	6.5
Sauted Spinach with Raisins		Green Salad with Tomato and Olive Oil	
Pan hecho en Casa	5.5	Esparragos 'al grill'	8
Home-made Breadbasket with Rosemary Olive Oil		Grilled Green Asparagus	

*Medium
bite*

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