



Menu Brindis

£50pp

- Para Picar -

Encurtidos

Cocktail mix, olives, pickles, pan de pincel

Para Picar

Manchego Villarejo, Señorío Ibérico chorizo, Padrón peppers, tortilla, faba bean salad, picos rústicos, quince, alioli

- Plato Principal -

Parrillada mixta

Lamb chops & chimichurri, León chorizo & rocket, chicken thighs & romesco sauce, butifarra, caramelised onions

Served with:

Repollo con almogrote

Grilled hispi cabbage, Canarian mojo, Fino balsamic pickled onions

Patatas bravas

Fried potatoes, spicy tomato sauce, alioli

Empedrat

Selection of heritage beans, peppers, salt cod flakes, Fino balsamic dressing

- Postre -

Tarta de Santiago

Galician quince & almond tart, vanilla ice cream

Pequeños Extras

Add a seasonal cheeseboard (+£7.5pp)

Add a round of croquetas (2 croquetas each +£4.5pp)

Wine pairing

Full set wine pairing complementing each course (+30pp)



El Banquete

£75pp

- Para Picar -

Perelló Gordal olives, orange, oregano

Hand-carved Jamón Ibérico

100% de Bellota, picos de pan

Squid ink croquette, aioli

- Entrada -

Galician tuna empanada slice

- Banquete -

Choose from:

Whole suckling pig, patatas a la pobre

or

Whole Galician octopus, sliced potatoes

Both served with roast pumpkin & chestnut ajillo

- Postre -

Choose from:

Basque cheesecake

or

Seasonal cheeseboard

Pequeños Extras

Add a round of croquetas (2 croquetas each +£4.5pp)

Wine pairing

Full set wine pairing complementing each course (+30pp)