



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 ajo blanco crema

Grilled hispi cabbage, garlic & chestnut cream, pickled mushrooms

Patatas bravas

Fried potatoes, spicy tomato sauce, alioli

Ganxet beans

- 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)