

————— Alec's —————

## SPANISH FIESTA EVENING

4 COURSES 95.00 / PERSON

- 1st STARTER -

### SARDINAS MARIANADAS

*Marinated Cantabrian sardines, Lodosa sweet peppers,  
cherry tomatoes, shallots & herb vinaigrette*

ROGER GOULART GRAN RESERVA CAVA JOSEP VALLS VINTAGE 2019

- 2nd STARTER -

### CROQUETA DES GAMBAS 'PIL PIL'

*Traditional croquette of black tiger prawns, garlic,  
chilli, shallots & smoked paprika, wild garlic aioli*

BARDOS VERDEJO 2022 RUEDA, VINTAE

- MAIN COURSE -

*Served with patatas a la Riojana (stewed potatoes with Iberian chorizo),  
tenderstem broccoli, romesco sauce, almonds & shallots*

### GRUPA DE CORDERO

*Salt marsh lamb rump, Rioja's pochas beans, salsa verde*

NAVAJAS RIOJA RESERVA 2017 BODEGA NAVAJAS

OR

### MONKFISH Y ALMEJAS

*Grilled monkfish, clams & english asparagus, salsa blanco*

GONZALEZ BYASS SOLERA 1847 OLOROSO DULCE CREAM NV

- DESSERT -

### TARTA DE QUESO

*'Burnt' Basque cheesecake, English strawberries*

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.  
for any allergies and intolerance, please advise a member of staff before ordering. Menu items subject to change due to availability.