

maresco

Specials

- 3 x Loch Broom Oysters with gazpacho, 15
- Grilled Octopus with marinera sauce, 24
- Arroz del mar- plankton risotto, 23
- Chargrilled whole Lemon Sole with ajada, 20
- Hebridean Langoustines a la plancha, 30
- White asparagus from Navarra with basil mayo, 14

Para picar

- Marinated olives, 5
- St Johns sourdough & ali-oli, 4.5
- Pan con tomate, 6
- Crab croquetas, 10
- Boquerones - marinated anchovies, 8
- Bomba maresco, 9
- Chipirones - fried baby squid, 13.5

Embutidos & quesos

- Iberian charcuterie board - chorizo & salchichon, 14.5
- Cheese board - manchego, la peral & monte enebro, 15.5

Vegetables

- Charcoal leeks with romesco sauce, 9.5
- Empedrart salad - white beans, roasted peppers & black olives, 10
- Chargrilled cauliflower with mojo verde & pomegranate, 9.5
- Patatas bravas & ali-oli, 8
- Courgette flower stuffed with goat cheese, 13

Mariscos

- Txistorra de mar, spicy yogurt & talo, 18
- Fideua with Hebridean Langoustine, 22
- Halibut with black rice, 24
- Gambas de Huelva ceviche, 15

Carnes

- Highland venison, Jerusalem artichoke puree & grape-mustard, 21
- Presa Iberica - Iberian pork, ajoblanco & caramelised apple, 22

Please notify us of any allergies or dietary requirements,

An optional service charge of 12.5% will be added to your bill.

We would like to remind you we are a cash less venue (no Amex)