



DINNER À LA CARTE MENU

Recomendamos el menú degustación para conocer mejor la cocina de Ametsa

We recommend the tasting menu to explore the inventive cuisine at Ametsa

ENTRANTES

Espárragos con Sésamo y Trufa Negra

Asparagus with Sesame and Black Truffle

£18.00

Mazorca de Foie

Foie Corn Cob

£18.50

Verdel-Madera

Mackerel on Wood

£19.00

Vieiras Fuera de Casa

Scallops Leaving the Home

£22.00

Cigalas Cruji-Crep

Langoustine Crunchy-Crepe

£23.00

All prices are inclusive of VAT. A discretionary service charge of 12.5 per cent will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available. Please ask a team member for details.



DINNER À LA CARTE MENU

PESCADOS

Bacalao y Pétalos de Ajo

Cod and Garlic Petals

£27.00

Atún con Canela Encendida

Tuna with Cinnamon on Fire

£32.00

Rodaballo, Ruibarbo, Lirio

Turbot, Rhubarb, Lilly

£29.00

Rape y Carotenos

Monkfish and Carotenes

£32.00

Lubina con... Apio?

Sea Bass with Celery Illusion

£32.00

All prices are inclusive of VAT. A discretionary service charge of 12.5 per cent will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available. Please ask a team member for details.



DINNER À LA CARTE MENU

CARNES

Presa Ibérica en Ascuas
Iberian Pork 'Presas' on Embers
£30.00

Cochinillo sobre Migas de Algarroba
Suckling Pig on Carob Crumbs
£30.00

Pichón con Antocianos
Pigeon with Anthocyanins
£32.00

Cordero y Loto
Lamb with Lotus
£39.00

Tacos de Vacuno con Tomatillo
Beef Fillet with Green Tomato
£39.00

All prices are inclusive of VAT. A discretionary service charge of 12.5 per cent will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available. Please ask a team member for details.



DINNER À LA CARTE MENU

POSTRES

(Ametsa recommends a sweet wine to enjoy with dessert)

Pan de Naranja y Espinacas

Orange Toast and Spinach

£12.50

Château d'Yquem 1997 - £45.00 50ml Glass

Esmeraldas de Chocolate y Estratos

Chocolate Emeralds and Strata

£12.50

Pedro Ximenez Cosecha 2014 - £10.00 75ml Glass

Chimeneas de Fruta de la Passion

Passion Fruit Chimneys

£12.50

Le Mont Demi-Sec 2000 Vouvray - £9.00 75ml Glass

Camino de Baldosas Amarillas

Yellow Brick Road

£12.50

Neige 2012 Ice Cider – £18.00 75ml Glass

Manzana Asada con Algodon Floral

Roasted Apple with Floral Candy

£12.50

Viña Axarkía 2014 Moscatel, Vino Maestro - £10.00 75ml Glass

Selección de Quesos

Spanish Cheeses

£13.50

Arcos de Moclinejo, PX 'Seco (over 30 years) - £24.00 75ml Glass

All prices are inclusive of VAT. A discretionary service charge of 12.5 per cent will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available. Please ask a team member for details.