



# LA FAROLA

## SET MENU

£25/person

### CHARCUTERIE & PICOTEO

**Aceitunas** – Marinated Gordal olives

**Chargrilled Bread** – Sourdough bread served with arbequina olive oil

#### Charcuterie

Chorizo de bellota, Salchichon de bellota, Jamon de Serrano

#### Cheeses

Rosemary Manchego, Young manchego, Mahon

### TAPAS

**PADRON PEPPERS** – deep fried Padron peppers finished with Maldon Sea salt

**CROQUETAS DE JAMON** – Bellota ham & mahon cheese croquetas with romesco and aioli sauce

**EMPANADILLA** – Filo pastry with goats cheese, spinach & pine nuts, guacamole

**ALCACHOFAS** – Grilled baby artichokes, Ajo blanco, Smoked almonds, Black olive crumbs

**ALBONDIGAS** – Beef meatballs cooked in a traditional Catalan hot tomato sauce

**POLLO ROMESCO** - Chargrilled free range chicken thighs with romesco and roasted hazelnuts

**TORTILLA CLASSICA** – Spanish onion and potatoes omelette

### POSTRES

LEMON TART

PISTACHIO AND DRIED APRICOT FUDGE

PORRAS[VEGAN CHURROS]

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