



LA FAROLA

4 COURSES SET MENU

£25 per person

APPETIZERS (to share)

Mix Meat platter: Jamon de Teruel, Salchichon Iberico, Chorizo Iberico & Bresaola

Mix Cheese platter: Young Manchego, Rosemary Manchego, Ermesenda, Mahon & Picon Bejes, served with grapes, quince jelly, walnuts and savory biscuits

Pan con tomate: chargrilled bread served with fresh tomato

Green Gordal olives

TAPAS (to share)

Patatas Fritas: Roughly cut fried potatoes with spicy tomato bravas sauce & ali oli

Pimientos de Padron: Fried green peppers served with sea salt

Croquetas de Jamon: Ham croquettes served with bravas sauce

Citric's Atun Marinado: Citrus marinade seared tuna, orange & tomato dressing with sweet & sour piquillo peppers

SPECIAL TAPAS (to share)

Tortilla Clasica: potato and onion omelet

Empanadilla: Deep fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole

Pollo Al Grill: Chargrilled free range chicken thighs with yoghurt, PX plums, grilled spring onions and roasted hazelnuts

DESSERTS (per person)

Churros with chocolate & Vanilla Custard

Dark Chocolate Truffles

Crema Catalana