



# 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

**Croquetas de Bacalao:** Salt cod croquettes served with saffron ali oli

### 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**