



CHRISTMAS DINNER MENU

2 Course £27.5pp

3 Course £30pp

STARTERS

Mixed Sharing Board

(4 people share this board as a starter)

Young manchego cheese, Serrano ham, Spanish olives, chicken wings, mushroom croquetas, Padron peppers and canapés with grated tomato, goat's cheese, anchovies, roasted red peppers on ciabatta bread.

TAPAS TO SHARE

8 Tapas dishes to share between 4 people

Baby Squid Mo, G, [SD, E]

Deep fried baby squid served with smoked paprika aioli and lime

Bacalao F, [Sd]

Chargrilled cod, mug beans salad, micro rocket

Pollo Romesco N, Sd

Grilled chicken thighs with romesco sauce, almond flakes rose harissa

Albondigas de Ternera E, G, SD

Beef meatballs cooked in traditional Spanish tomato sauce

Chorizo a la Parrilla [Sd]

Chararilled Spanish sausades, hummus, piquillo pepper and harissa

Cauliflower Steak (Vg)

Roasted cauliflower steak with broad beans puree & pine nuts (spicy)

Chargrilled Broccoli [SD]

With mixed Spanish olives, chilli peppers and gremolata

Patatas Fritas [E, SD], G*

Hand cut, skin on parmentier potatoes, smoked paprika & Maldon sea salt seasoned and brava & aioli

Dessert

Porras G, [D]

Dough pastry from Madrid served with chocolate sauce (thicker churros baked in the oven)

ALLERGENS KEY

C- Crustaceans, Ce- Celery, D- Dairy, E- Egg, F- Fish, G- Gluten, P- Peanuts, S- Sesame, SD- Soya, Se- Sesame Seeds, Mo- Molluscs, Mu- Mustard, L- Lupin, N- Nuts, N* - Nut aware, S- Soya, E- Egg excluded
Please note that not all ingredients are listed, and we cannot guarantee our foods are completely free from allergens.
Please advise a member of staff before placing your order if you have any particular dietary requirements.
A discretionary 12.5% service charge will be added to your bill



CHRISTMAS LUNCH MENU

2 Course £20 pp

3 Course £23 pp

STARTER

Mixed Sharing Board

(4 people share this board as a starter)

Young manchego cheese, Serrano ham, Spanish olives, chicken wings, mushroom croquetas, Padron peppers and canapés with grated tomato, goat's cheese, anchovies, roasted red peppers on ciabatta bread.

Main Course

Choose 1 main course pp from the dishes below

Albondigas de Ternera G, E, Sd

Beef meatballs cooked in traditional Spanish tomato sauce, served with deep fried parmentier potatoes, Mediterranean rice, mixed leaves salad, cherry tomatoes.

Chorizo a la Parrilla [Sd]

Grilled Spanish chorizo served with deep fried parmentier potatoes, Mediterranean rice, mixed leaves salad, cherry tomatoes and aioli & brava sauce.

Pollo Romesco [N, Sd]

Grilled chicken thighs served with deep fried parmentier potatoes, Mediterranean rice, mixed leaves salad, cherry tomatoes and romesco sauce.

Calamares Fritos G, Mo, [Sd, E, Ce]

Deep fried crispy baby squid served with fried parmentier potatoes, Mediterranean rice, mixed leaves salad, cherry tomatoes and paprika aioli.

Setas al Horno [Sd]

Roasted Portobello mushrooms, served with deep fried parmentier potatoes, Mediterranean rice, mixed leaves salad, cherry tomatoes and brava sauce.

Alcachofas a la Parrilla [Sd]

Grilled artichokes, served with deep fried parmentier potatoes, Mediterranean rice, mixed leaves salad, cherry tomatoes and ajo blanco.

Dessert

Porrás G, [D]

Dough pastry from Madrid served with chocolate sauce (thicker churros baked in the oven)