



# CHRISTMAS MENU 1



27 PER PERSON

A complimentary glass of Cava will also accompany your Christmas meal  
Choose 1 from the starters, 2 from the tapas and 1 dessert.

## STARTERS

### TEMPURA DE VERDURAS

Vegetables deep fried tempura style. Served with sweet chilli salsa

### TABLA COMBINADA

Selection of Spanish cold cuts, cheese and olives.

### SOPA DE MARISCO

Seafood soup with cod, mussels, prawns and squid.

### PIMIENTOS DE PADRON

Flash fried padron peppers with sea salt.

## TAPAS

### PIMIENTOS DEL PIQUILLO

Grilled piquillo peppers stuffed with 3 cheeses.

### SOLOMILLO DE CERDO

Grilled pork fillet served with piquillo peppers, goats cheese and mashed potatoes

### BACALAO A LA RIOJANA

Cod fillet baked in a rich tomato & piquillo pepper sauce.

### SETAS DE CARDO CREMAS

Oyster mushrooms in a creamy sauce.

### CARNE DE CERDO DESHEBRADA

Slow cooked pulled pork with pumpkin puree.

### CHIPIRONES EN SU TINTA

Baby squid slow cooked in a rich squid ink sauce.

### CROQUETAS DE ESPINACAS

Spinach and goats cheese croquettes.

### POLLO A LA REINA.

Diced chicken breast cooked with mushrooms, onion, mustard & cream.

### GAMBAS GABARDINA

Tempura style tiger prawns served with a sweet chili salsa.

### PATATAS BRAVAS

Double fried potatoes with a spicy tomato brava salsa.

### MORCILLA EN TEMPURA

Tempura style black pudding served with caramelised red onion and goats cheese.

### MEJILLONES EN SALSA

Steamed mussels in a tomato salsa.

## DESSERT

### PERA AL VINO TINTO

Pear poached in a rioja wine with Christmas spices served with vanilla ice cream.

### TARTA DE SANTIAGO CON CHOCOLATE

Traditional Galician almond tart served with hot chocolate sauce and vanilla ice cream.

### FLAN

Spanish Creme Caramel served with vanilla ice cream.

### TURRON

Selection of Spanish nougats.

A discretionary service charge of 10% will be added to your final bill. If you have any dietary or allergy questions please ask a member of staff.  
We cannot guarantee that any dishes on our main menu are gluten, nut or dairy-free.



# CHRISTMAS MENU II.



30 PER PERSON MIN 2 PERSONS

A complimentary glass of Cava will also accompany your Christmas meal  
Choose 1 from the starters, 1 from the paella (min 2 people) and 1 desserts.

## STARTERS

### TEMPURA DE VERDURAS

Vegetables deep fried tempura style. Served with sweet chilli salsa

### TABLA COMBINADA

Selection of Spanish cold cuts, cheese and olives.

### SOPA DE MARISCO

Seafood soup with cod, mussels, prawns and squid.

### PIMIENTOS DE PADRON

Flash fried padron peppers with sea salt.

## PAELLA

MINIMUM FOR 2 PEOPLE

### PAELLA DE MARISCO

With squid, prawns, mussels, crevettes & cod fish.

### PAELLA DE VERDURA (vegan) (gf)

With a selection of fresh vegetables.

### PAELLA VALENCIANA

With squid, prawns, mussels, crevettes, cod fish & chicken.

### ARROZ NEGRO

With squid, prawns and coloured with squid ink.

### PAELLA DE CARNE (gf)

With chicken and chorizo.

## DESSERT

### PERA AL VINO TINTO

Pear poached in a rioja wine with Christmas spices served with vanilla icecream.

### TARTA DE SANTIAGO CON CHOCOLATE

Traditional Galician almond tart served with hot chocolate sauce and vanilla ice cream.

### FLAN

Spanish Creme Caramel served with vanilla ice cream.

### TURRON

Selection of Spanish nougats.