

Menú
de San
Valentín

Tapa
Menu de San Valentin
Thursday 14th February 2019

To begin...

Pan

Home Baked Sour Dough Bread, Served with a Trio of Dips:
Extra Virgin Olive Oil & Balsamic Reduction, Beetroot Hummus & a
Manchego Cheese Infused Basil & Pine Nut Salsa

Embutidos de la Casa

A Grazing Platter of Spanish Meats & Cheese

...to be enjoyed whilst you choose...

Your Choice of Two Tapas Dishes Each from
Pages Two & Three of our Menu

...that we'll serve accompanied by sharing plates of...

Patatas Mixta

Crisp Red Rooster Potatoes with Spicy Tomato Salsa
& Traditional Garlic Salsa

Pimientos de Padrón

Pan Seared Spanish Green Peppers, Adorned with Maldon Sea Salt.
¡Some are HOT & Some are NOT!

...and a Bottle of our excellent Red Rioja, Navajas Crianza,
or, Navajas Blanco, White Rioja to wash it down with...

...and then to finish...

Un Postre Especial

¡A Very Special Valentine's Day Dessert to be Shared!
(That we're still working on, but, we promise will be brilliant!)

£80 por Pareja / £80 Per Couple

*Please be aware: That this price includes both the Menu & a Bottle
of Red or White Navajas Rioja to share between two persons*

**And that a discretionary service charge of 10% will be applied to all
final bills**

Croqueteria/Homemade Croquettes

Croquetas de Carrilladas

(3) Croquettes of Iberian Black Pig Cheeks, Sat Atop of a Salsa de Manzana
(A Sauce Made from Apples Caramalised in Noé ((a 30 Year Old Vintage))
Pedro Ximénez Sherry)

Croquetas de Gambas

(3) Prawn Croquettes Rolled in Panko Breadcrumbs & Sat Atop of a
Langostine Bisque

Bombones de Valdeón

(3) Spanish Blue Cheese Croquettes Rolled in Crushed Almonds & Served on
a Caramelised Pear Compote

Desde la Dehesa/From the Meadow

Morcilla de Burgos

Spanish Black Pudding, Pan Fried & Rested upon a Bed of Caramelised Red
Onions & Topped with a Fried Quail's Egg

Chorizo

Char Grilled Chorizo, Dressed With Aji
(A Spicy, Roasted Yellow Pepper Sauce)

Costillas

Half Rack Baby Back Ribs, Braised in our Own Sexy Yeast Lager then
Glazed in our Sticky Homemade Marinade
& Finished on the Char Grill

Pollo al Cazador

Boneless Chicken Thighs Baked Slowly in an Almond
& Soberano 5 Brandy Enriched Sauce

Venado

The Chef's Mother' Recipe for Slow Cooked Venison
& Seasonal Vegetable Stew

Plus a small supplementary charge of £2.00

Secreto

Secreto is a Cut of Iberian Black Pig that Has an Almost Buttery Texture
to it when Griddled. To Compliment This,
We Adorn it with Romesco Sauce (An Absurdly Tasty Almond & Red Pepper
Sauce from Tarragona in Catalunya)

Plus a small supplementary charge of £2.00

Presa

Presa is a Cut of Iberian Black Pig That is Almost Akin to a Fillet Steak.
We Griddle it to Medium Rare & Glaze it
with a Peach Alioli & Adorn it with Candied Pine Nuts

Plus a small supplementary charge of £3.50

Desde la Mar/From the Sea

Calamares

Salad of Lightly Floured, Crispy Squid, Dusted in La Dalia Pimentón de La Vera (Spicy Paprika), Tossed with a Garlic & Herb Infused Olive Oil, Radish & Fresh Chilli

Boquerones Fritos

Lightly Floured, Crispy, Whole Achovies, Dressed in a Garlic, Herb & Chilli Salsa

Dorada

Pan Fried Fillet of Sea Bream Topped with our BRILLIANT Manchego Cheese Infused Pesto

Gambas

(4) Large Tiger Prawns, Char- Grilled in Their Shells

Vieiras

(2) Pan Seared Scallops, Sat Atop of Butternut Squash Salsa, Dressed in a Garlic & Herb Infused Olive Oil & Adorned with Toasted Pumpkin Seeds

Plus a small supplementary charge of £2.00

Ceviche

Thinly Sliced Fillet of Sea Bass, Cured with Citrus & Topped with Red Onion, Mango & Pomegranate

Plus a small supplementary charge of £2.00

Desde el Campo/From the Land

Potaje de Garbanzos

Roasted Mediterranean Vegetable & Chick Pea Stew, Enriched with Moorish Spices

Alcachofas

Artichokes Tossed with Sun- Dried Tomatoes, Black Olives & Thinly Sliced Gherkin. Drizzled with Basil Infused Olive Oil & Balsamic Vinegar

Ensalada de Aguacate y Garbanzos

Fanned Avocado & Roasted Chick Pea Salad. With Red Onion, Toasted Almonds & Sesame Seeds. Drizzled with a Homemade Balsamic Reduction

Brûlée de Queso de Cabra

Warm Goats Cheese with a Caramelised Muscovado Sugar Top) & Served with a Peach Alioli Adorned with Pistachio Dust & Chilli

Pera Confitada con Corazon de Valdeón

Winter Spiced Pear, Poached in Navajas Crianza (A Red Rioja) & Stuffed with a Light Spanish Blue Cheese Mousse. Dressed with the Liquor that Poached the Pear & Adorned with Crushed Walnuts & Pistachio Dust

Espárragos y Cebolletas

Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned with Romesco Sauce

(An Almond & Red Pepper Sauce from Tarragona in Catalunya)