



TAPA
MENÚ DE
NAVIDAD
2019

Tapa
Tapas para Todos
Our Large Party Menu
To Get You Going...

Pan

Home Baked Sour Dough Bread Served with a Trio of Dips- Señorío de la Mesa Extra Virgin Olive Oil, Beetroot Hummus & a Pesto Infused with La Tradicion Semi-Cured Manchego Cheese

Embutidos

A Platter of Martinez Somalo's Jamón Serrano Gran Reserva, Chorizo & Salchichon Ibérico de Cebo from Simón Martin & La Tradicion Semi-Cured Manchego Cheese

...whilst you choose...

**Your Choice of Two Tapas Dishes per person
from our Tapas Menu**

...that we'll serve alongside...

Pimientos de Padrón

Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt. ;Beware some are HOT!

Patatas Mixta

Crisp, Red Rooster Potatoes Topped with Both Bravas (Spicy Tomato Salsa) & Alioli (Homemade Garlic Salsa)

...then to finish...

Churros con Chocolate

Sugared Spanish Pastries with Molten Hot Chocolate Sauce for Dipping

£23 por persona

Please be aware:

*This is a sample menu only, and some dishes on the menu are subject to change without notice

**Everyone in your party is required to dine from this Menu & that some dishes do have small supplementary charges attached to them

***A discretional service charge of 10% will be applied to all tables

Croqueteria/Homemade Croquettes

Croquetas de Jamón y Queso

- (3) Traditional Jamón Serrano & Manchego Cheese Croquettes, Sat
Atop of a Black Garlic Alioli

Croquetas de Carrilladas

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

Croquetas de Arroz Negro

- (3) Squid Ink Croquettes, Enriched with Rice & Served on a
Homemade Garlic Salsa

Croquetas de Champiñones

- (3) Croquettes of Mushrooms Slowly Cooked in Fino (Tio Pepe)
Sherry, Topped with Shavings of Manchego Cheese & Drizzled
with Truffle Oil

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

A Half Rack of 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

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

Preso

Preso is a Cut of Iberian Black Pig That is Almost Akin to a
Fillet Steak. We Griddle it to Medium Rare & Adorn it with a
omemade Mushroom Ketchup

Plus a small supplementary charge of £3.50

Desde la Mar/From the Sea

Boquerones Fritos

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

Desde la Mar/From the Sea

Pimientos del Piquillo Relleno de Ensaladilla

Roasted Piquillo Peppers Stuffed with the Traditional Spanish
Russian Salad of Potatoes Bound with Mayonnaise & Enriched
with Tuna & Egg

Chipirones Fritos

Lightly Floured, Crispy, Baby Squid, Dressed in a Garlic & Herb
Infused Olive Oil

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

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

Cous Cous Mediterraneo

A Zesty Summer Salad of Giant Cous Cous, Giant Chick Peas &
Kidney Beans Bound with Mojo Verde- A Coriander Enriched Salsa
from the Canary Islands

Alcachofas

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

Ensalada de Encurtido de Pepino y Sorbete de Bloody Mary

Salad of Home Pickled Ribbons of Cucumber Topped with a
Bloody Mary Sorbet

Pimientos de Padrón

Spanish Green Peppers, Pan Seared & Adorned with
Maldon Sea Salt ;Some are HOT!

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 & Chili

Espárragos y Cebolletas

Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned
with Romesco Sauce- An Absurdly Tasty Almond & Red Pepper
Sauce from Tarragona in Catalunya