



Tapa
Menu de
Navidad
2019

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Our Christmas 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 Martín & 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 per Person

(On Reservations Tuesday/ Wednesday/ Thursday in December)

£28 per Person

(On Reservations Friday/ Saturday in December)

Please be aware:

*That 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 parties of ten or more persons

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
Caramelized 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)

Tortilla con Sobrasada

Traditional Spanish Potato & Onion Omelette with Layers of Munar
Sobrasada (a Soft, Seductive Pâté Like Chorizo from Mallorca)
& Manchego Cheese

Pollo al Cazador

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

Albóndigas de Venado

Homemade Venison, Pancetta Ibérico & Manchego Cheese Meatballs in a
Smoked Paprika (La Dalia Pimentón de La Vera)
Enriched Mushroom & Cream 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
Homemade Mushroom Ketchup

Plus a small supplementary charge of £3.50

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

Almejas y Berberechos

Fresh Clams & Cockles Steamed in a Manzanilla Pasada en Rama (Manzanilla Sherry),
Herb & Saffron Infused Cream Sauce

Plus a small supplementary charge of £3.50

Desde el Campo/From the Land

Alcachofas

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

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

Potaje de Garbanzos

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

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 Liqueur that Poached the Pear &
Adorned with Crushed Walnuts & Pistachio Dust

Brûlée de Queso de Cabra

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

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

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