

Menú de Navidad

2 course set menu for a minimum of 4 people • £34,95

De Primero (to start)

Everyone will receive a selection of the following starters to share.

Pan con Ali-Oli (V) (t) (VG GF Available)

Locally sourced artisan bread boule by 'Vines Bakery' with picos (olive oil breadsticks) and Ali-Oli dip.

Surtido de Navidad (t) (n)

Selection of cured Iberian meats and Manchego cheese accompanied with sweet sherry caramelised onions and roasted almonds.

Aceitunas Aliñadas (VG)

Manzanilla olives infused with our secret blend of spices.

Tapas to share

Choose 8 tapas for your party to share.

Albóndigas

Beef and pork meatballs in a rich tomato sauce.

Patatas Bravas or Ali-Oli (V) (t) (GF) (VG Available)

Diced, fried potatoes topped with our bravas or Ali-Oli sauce.

Paella Mixta (n) (GF) o vegetariana (VG GF)

Paella rice cooked in our homemade fish stock, fondo, chicken and seafood or paella with Mediterranean vegetables.

Berenjenas con Almendras (V) (n) (GF) (VG Available)

Fried aubergines topped with roasted almonds and honey.

Cazuela de Mariscos (n) (GF)

A healthy seafood casserole brimming with squid, tender fish, prawns and mussels, gently simmered in a fragrant tomato and white wine broth.

Gambas al Ajillo (n) (GF)

Sizzling prawns in garlic and brandy with chilli flakes.

Pisto Manchego (V) (GF)

A traditional La Mancha vegetable stew of slowly simmered tomatoes, peppers, crougettes, garlic and onions, finished with olive oil and free range eggs.

Champiñones a la Crema con Ajo (V) (t) (GF) (VG Available)

Mushrooms cooked in a creamy garlic and black pepper sauce.

Salmón Ahumado (n) (GF)

Thinly sliced smoked salmon topped with finely chopped, capers, red onions and olives. Finished with an olive oil and lime dressing.

Calamares Fritos (n) (GF)

Homemade fried squid rings with Ali-Oli dip.

Carrilleras (GF)

Slow ox cheeks simmered in a rich red wine and mediterranean vegetables, served with fried potatoes.

Estofado (n) (GF)

Traditional braised beef, vegetable and potato stew.

Croquetas de Langostinos al Ajillo (n) (t) (n)

Homemade bechamel croquettes filled with langostines and garlic.

Cordero con Garbanzos (GF)

Slow cooked lamb and chickpea stew cooked in red wine, with a hint of Mediterranean spices.

Chorizo con patatas (GF)

Diced fried potatoes sautéed with traditional Spanish sausage.

Rollitos de Pollo Rellenos (t) (n) (GF)

Tender chicken ballotine, filled with a delicate blend of sautéed leeks and sweet chestnuts, gently roasted and served with a light jus.

Estofado de Alubias y Setas Silvestres (VG GF)

Creamy butter beans slow-cooked with earthy wild mushrooms rustic stew, topped with garlic and chilli olive oil.

Coliflor al Horno (VG) (n) (GF)

Cauliflower baked in southern Spanish spices topped with a Quince syrup and roasted almonds.

Lágrimas de Pollo (n) (t)

Lemon and garlic marinated chicken goujons, breaded and served with an Ali-Oli dip.

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Allergens: (V) vegetarian, (VG) vegan, (GF) gluten free, (n) contains fish/seafood, (t) contains dairy, (n) contains nuts.
For other allergens, please, consult a member of our staff.