

RESERVA MENU

£38 per person

A SELECTION OF TAPAS TO SHARE

TO START

PAN CON ACEITE DE OLIVA Y BALSÁMICO

Bread with balsamic & olive oil (1, 12)

PLATO DE CHACINERIA

Selection of cured meats (7)

PLATO DE QUESO MANCHEGO

Spanish Manchego Cheese (3, 7)

PIMIENTOS DE PADRON

Fried Padron Peppers with Maldon sea salt

CROQUETAS

Selection of our homemade croquetas (4,7)

FOLLOWED BY

GAMBAS AL AJILLO

Prawns served in a garlic and chilli oil (2)

CALAMARES

Floured strips of squid with aioli (3, 7, 14)

GARBANZOS MORUNOS

Chickpea stew of Mediterranean vegetables (12)

POLLO AL AJILLO

Chicken thigh cooked with garlic parsley & white wine (12)

PATATAS BRAVAS

Deep fried potato cubes served with traditional alioli (3, 12) and bravas sauce

FOR DESSERT

CHURROS CON CHOCOLATE

Spanish doughnuts, coated in sugar served with a warm chocolate dipping sauce (2, 7)

WINE SUGGESTIONS

Upgrade your Christmas menu to include a glass of Cava on arrival for £7.50 per person

Group Wine Option A - £29.50 per bottle

Orchidea - DO Navarra, Spain
Sauvignon Blanc

Norte Roble - DO Navarra, Spain
Merlot, Cabernet Sauvignon

Group Wine Option B - £36 per bottle

Ontanon- DO Ca. Rioja, Spain
Tempranillo Blanco

Vina Albina Crianza- DO Ca. Rioja, Spain
Tempranillo, Graciano, Mazuelo

Group Wine Option C - £49 per bottle

Mar De Frades- DO Galicia, Spain
Albarinio

Time Waits For No One, 'Black Skull'
DO Jumilla - Monastrell

A discretionary optional service charge of 12.5% will be added to your bill

Product Contains: 1.Cereals containing gluten (a.wheat, b.rye, c.barley, d.oats) - 2.Crustaceans - 3.Eggs - 4.Fish - 5.Peanuts - 6.Soybeans - 7.Milk - 8.Nuts (a.walnuts; b.almonds c.pine nuts) - 9.Celery - 10.Mustard - 11.Sesame seeds - 12.Sulphites - 13.Lupin - 14. Molluscs

GRAN RESERVA MENU

£46 per person

A SELECTION OF TAPAS TO SHARE

TO START

PAN CON ACEITE DE OLIVA Y BALSÁMICO

Bread with balsamic & olive oil (1, 12)

ALMENDRAS Y ACEITUNAS

Roasted salted almonds & marinated olives (8b)

PLATO DE CHACINERIA

Selection of cured meats (7)

PLATO DE QUESO MANCHEGO

Spanish Manchego Cheese (3, 7)

PIMIENTOS DE PADRON

Fried Padron Peppers with Maldon sea salt

CROQUETAS

Selection of our homemade croquetas (4,7)

FOLLOWED BY

GAMBAS AL AJILLO

Prawns served in a garlic and chilli oil (2)

CALAMARES

Floured strips of squid with aioli (3, 7, 14)

ARROZ PORTUGUESE

Rice with chorizo, onions, peppers & a fried egg (3,9)

ESPARRAGOS

Grilled asparagus with alioli (3)

PATATAS BRAVAS

Deep fried potato cubes served with traditional alioli (3, 12) and bravas sauce

CARRILLADA DE TERNERA

Slow cooked beef cheeks with mashed potato (7, 9, 12)

FOR DESSERT

CHURROS CON CHOCOLATE

Spanish doughnuts, coated in sugar served with a warm chocolate dipping sauce (2, 7)

WINE SUGGESTIONS

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Group Wine Option A - £29.50 per bottle

Orchidea - DO Navarra, Spain
Sauvignon Blanc

Norte Roble - DO Navarra, Spain
Merlot, Cabernet Sauvignon

Group Wine Option B - £36 per bottle

Ontanon- DO Ca. Rioja, Spain
Tempranillo Blanco

Vina Albina Crianza- DO Ca. Rioja, Spain
Tempranillo, Graciano, Mazuelo

Group Wine Option C - £49 per bottle

Mar De Frades- DO Galicia, Spain
Albarino

Time Waits For No One, 'Black Skull'
DO Jumilla - Monastrell

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