

MENU

STARTERS TO SHARE

- Whole Sea bass fried “Andalucian Style” with Kimchi and Lime Mayo
 - Crispy ham and bechamel croquettes
- “8” hours roasted tomatoes in sweet oloroso sherry, basil, lime & le Peral cheese (V)
- Spicy Patatas Bravas New Way (V)
 - Spanish Omelette with Truffle

MAIN COURSE

(Please choose one)

Lemon sole “a la plancha”, blood orange, olives & broccolini, sherry vinegar

OR

Flame grilled Pluma Iberica (the finest cut from Spanish Iconic Pigs) roasted pineapple & prunes in sherry brandy

OR

Sweet heritage carrots, smoked aubergine puree, macadamia pesto (V)

DESSERT

Broken Lemon Tart