

# MENU

## STARTERS TO SHARE

- Iberico Ham 100% Acorn Feed “5 Jotas Sanchez Romero Carvajal” Picos bread
- Tuna Tartar lightly smoked with wakame seaweed
- “8” hours roasted tomatoes in sweet oloroso sherry, basil, lime & la Peral cheese (V)
- Crispy ham and bechamel croquettes
- Spanish omelette with chorizo ragout
- Whole Sea Bass fried “Andalucian” style with kimchi and lime mayo

## MAIN COURSE

**(Please choose one)**

Halibut “ a la plancha “ with plancton risotto

OR

Flame grilled pluma ibérica (the finest cut from spanish iconic pigs) roasted pineapple & chard

OR

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

## DESSERT

Hot chocolate & churros pastries