

X-MAS MENU

STARTERS TO SHARE

- Iberico Ham 100% Acorn Feed “5 Jotas Sanchez Romero Carvajal” Picos bread
- Tuna Tartar lightly smoked with Wakame seaweed
- Whole Sea Bass fried “Andaculian” 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)
 - Spanish Omelette with Truffle

MAIN COURSE

(Please choose one)

Hake cooked in sherry and parsley sauce with spinach

OR

Flame grilled Pluma Ibérica (the finest cut from Spanish iconic pigs)
roasted pineapple & chard

OR

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

DESSERT

Caramelised Papaya with frozen Yuzu-coconut cream, Raspberry snow