

# TAPAS SET MENU

Manzanilla Olives

Tabla de Ibéricos

Iberian acorn fed ham, chorizo, pork sausage, venison, wild boar cured meats

Tabla de Quesos

Manchego, Sujaira, Picos Blue and smoked Idiazábal cheeseboard

Pan Tomaquet

Traditional Catalonian style homemade bread with garlic, tomato and olive oil

Choose any 3 tapas to share



Venado en Salsa

Slow cooked venison in a wild berry sauce

Abanico de Ibérico

Grilled Iberian pork shoulder strips

Albóndigas Amantia

Slightly spicy meatballs in a rich Rioja and onion gravy, served with diced potatoes



Salmon a la Naranja

Salmon in an orange reduction sauce

Bogavante Romesco

Half lobster in Catalonian romesco sauce

Gambas al Fino

Grilled on the shell Tiger prawns with Fino and tarragon



Batata Rellena (v)

Baked sweet potato filled with mushrooms, garlic and parsley

Parrillada de Verduras (v)

Grilled marinated vegetables

Patatas dos Salsas (v)

Roasted potato wedges served with a duo of mojo sauces

Valentine's Special Sharing Dessert

Crema Catalana, Tarta Santiago, Ice Cream and Churros

Available 14<sup>th</sup>, 16<sup>th</sup> and 17<sup>th</sup> February

Price £25 per person