

5 Course Festive Season Menu



*Charcuterie Board – Jamon Serrano, aceitunas, Manchego & quidillas
served with charred bread*

Paired wine option – Heretat de Lacrima Baccus 2021 Brut Reserva Cava

Croquetas de Maiz – sweetcorn croquettes, Manchego, chipotle aioli

Paired wine option – Cuatro Rayas 2021 Verdejo – Rueda

*Gambas al Harissa, tiger prawns, preserved lemon,
saffron arancini, harissa butter*

Paired wine option – Luis Cañas 2021 Viura – Rioja

*Filete Escocés – Black Angus scotch fillet, red pepper romesco, house
salsa, Pedro Ximenez reduction*

... served with Patatas Bravas & Chef's Salad

Paired wine option – Larchargo Reserva 2016 Tempranillo – Rioja

Torrijas – Spanish donuts, caramel, white chocolate crumb

Paired wine option – Los Amigos Pedro Ximenez

\$80 per person

Paired wine option + \$45 per person