

SET MENU

55

FOR THE TABLE

Sourdough

José Pizarro's extra virgin olive oil

Charcuterie board with bread sticks

100% Ibérico charcuterie selected by Cinco Jotas

Gildas (ve)

Pintxo with Gordal olives, pickles

A LITTLE MORE

Courgette carpaccio (ve)

Castilian pine nuts, dried tomatoes

Baby gem with Idiazábal cheese (v)

Gem salad, Idiazábal cheese dressing, hazelnuts, capers

THE BIGGER PLATES

Slow cooked leeks (v)

Leeks, cauliflower cream, nuts

Lamb ragù

Mash potato, Manchego cheese

DESSERT

Chocolate flan

Whipped cream

Please inform your waiter if you have any allergies or special dietary requirements.

A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate

SET MENU

75

FOR THE TABLE

Pan con tomate (ve)
Toasted bread, garlic, Catalan tomatoes, EVOO

Charcuterie board with bread sticks
100% Ibérico charcuterie selected by Cinco Jotas

Classic devilled egg
Cantabrian salt cured anchovy

A LITTLE MORE

Courgette carpaccio (ve)
Castilian pine nuts, dried tomatoes

Steamed Mussels
Mojo rojo, coriander

THE BIGGER PLATES

Octopus carpaccio
Salpicón dressing, coriander

5J Ibérico pork ribs
with pickle piparras peppers

DESSERT

Basque Cheesecake
Blueberries

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