

# El Menu

5 COURSES PAIRED WITH 5 WINES | £60PP

## CROQUETAS DE JAMON

Ham Hock Croquettes, Roasted Garlic Aioli

*Rabellat J Vidal, Brut, Cava*

## GAMBAS PIL PIL

Prawn Pil Pil, Olive Oil, Garlic, Paprika, Chilli

*Vina Almeida, Albariño, Rias Baixas*

## TRADICIONAL PAELLA

Traditional Spanish Paella, Squid, Shellfish, Saffron Rice

*Larchago, Rosado, Rioja*

## PRESA IBERICA

Iberico Pork, Salsa Verde, Potatas Bravas

*Valle de Oron, Ribera del Duero*

## FLAN DE HUEVO

Flan de Huevo, Vanilla, Cream, Caramel

*Colostia, Pedro Ximenez*



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## CROQUETAS DE CHAMPIÑONES CON TRUFA

Truffle Mushroom Croquettes, Roasted Garlic Aioli

*Resèllet I Vidal Brut, Cava*

## COLIFLOR PIL PIL

Cauliflower Pil Pil, Olive Oil, Garlic, Paprika, Chilli

*Vina Almeira, Albariño, Rias Baixas*

## PAELLA DE VERDURAS

Traditional Spanish Vegetable Paella, Saffron Rice

*Larchago, Rosado, Rioja*

## CHAMPIÑÓN OSTRA A LA PLANCHA

Grilled King Oyster Mushroom, Salsa Verde, Potatas Bravas

*Valle de Oron, Ribera del Duero*

## FLAN DE HUEVO

Flan de Huevo, Vanilla, Cream, Caramel

*Q Colosia, Pedro Ximenes*

