

Chef Table

MENU

Tapas For Sharing

Padron Peppers

Fried In Olive Oil & Sprinkled With Maldon

Iberico Ham Crostini

On Pan Con Tomatoe Toast

Aragula Salad, Olive Oil & Manchego Dressing

Beetroot & Tequila Cured Grava Lax

Pickled Cucumber & Sweet Mustard Sauce

Salt Cod Fritters

Classic Portuguese Recipe

Basil & Saffron Ali Oli

Gambas "Al Ajillo"

Sizzling King Prawns, Garlic, Chilli

Spanish Olive Oil

Pressa Iberica Tataki

Roasted Pistachios, Micro Herbs & Pedro Ximenez Dressing

Crispy Pork Belly

Mustard, Sweet & Sour Chilli Ali Oli

Spanish Beef Meat Balls

Filled W/ Manchego & Cooked In Spicy Tomato Sauce

Creme Brûlée Classic

Passion Fruit

Baked Basque Cheesecake

With Dulce De Leche

45.50£

Please Speak To A Member Of The Staff If You Have Any Allergy Or Intolerance. Our kitchen Is Not Allergen Free
All Prices Are inclusive Of Vat. A 12.50% Discretionary service Charge will Be Add To Your Bill.

Menu
Samples