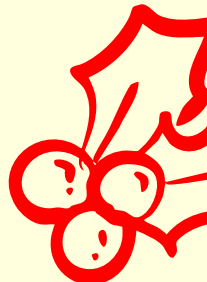




Menú de Navidad



2 course meal for a minimum of 4 people • £34.95

De Primero

You will all receive the following to start:

Pan con Ali-Oli (V) (VG AVAILABLE)

Locally sourced artisan bread boule by 'Vines Bakery' with picos (olive oil breadsticks) and Ali-Oli dip.

Surtido de Navidad (GF)

Selection of cured Arturo Sanchez Premium Iberian meats and Manchego cheese.

Aceitunas Aliñadas (GF) (VG)

Manzanilla olives infused with our secret blend of spices.

Tapas to Share

Select a choice of any 8 tapas for the table to enjoy together. We'll arrange the portions according to the party size.

Patatas Bravas or Ali-Oli (GF) (VG AVAILABLE)

Diced, fried potatoes topped with our Bravas or Ali-Oli sauce.

Albóndigas

Ole Ole's blend of Beef and pork meatballs simmered in a rich, velvety tomato sauce.

Paella de Carne (GF)

Short grain Bomba paella rice cooked in our homemade chicken stock, with chorizo, pork and chicken.

Croquetas de Gambás al Ajillo

Creamy béchamel croquettes infused with prawns, fresh garlic and chilli wrapped in crispy fried breadcrumbs.

Berenjenas con Almendras (GF) (V)

Fried aubergines topped with roasted almonds and honey.

Caldereta de Cordero con Puré de Patatas (GF)

Traditional hearty lamb stew cooked with onion, garlic, tomato, and peppers. Served with a creamy potato purée.

Setas al Cabrales (V)

An Asturian inspired pan-fried wild mushrooms dish, sautéed with our famous creamy blue cheese Cabrales sauce, topped with a panko crumb.

Verduras al Horno (GF) (VG)

Roasted mixed Mediterranean vegetables cooked in smoked paprika and garlic.

Pescado en Salsa Verde (GF)

Crispy fried halibut topped with a delicate white wine & parsley sauce.

Judías con Jamon (GF)

Green beans sautéed with Serrano ham, garlic, olive oil, topped with roasted pine nuts.

Lágrimas Picantes

Lemon and garlic marinated chicken crispy goujons & coated with a honey bravas sauce.

Panceta con Chimichurri (GF)

Tender twice-cooked pork belly finished with our famous chimichurri.

Coliflor al Horno (GF) (VG)

Cauliflower baked in southern Spanish spices topped with Quince syrup and roasted almonds.

Carrilleras en Salsa de Whisky (GF)

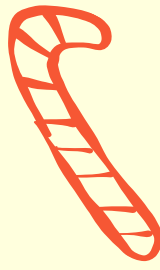
Succulent pork cheeks braised in a rich whisky & garlic sauce, served with crispy fried potatoes.

Chorizo con patatas (GF)

Spanish chorizo served with golden, crispy fried potatoes.

Gambás al Ajillo (GF)

Prawns sizzling in olive oil, garlic, brandy and a gentle hint of chilli.



Allergens: vegetarian (V), vegan (VG), gluten free (GF), . For allergens, please, consult a member of our staff.