

RIOJA

GRADUATION MENU 2018

INCLUDES BREAD & OLIVES & GLASS OF CAVA ON ARRIVAL

£26.95 PER PERSON

SELECTION OF TAPAS - CHOOSE 3

TABLA DE QUESOS

Selection of Spanish cheeses,
quince jelly, fig bread

CEVICHE DE LUBINA (GF)

Marinated sea bass, horseradish,
fresh lime

GAMBAS A LA PLANCHA (GF)

Grilled Mediterranean king prawns

MEJILLONES A LA CREMA DE

SIDRA Y CITRONELLA (GF)

Mussels, cider and lemongrass
creamy sauce

TARTAR DE REMOLACHA, PEPINO

Y SALMÓN MARINADO (GF)

Beetroot tartare, cucumber, marinated
salmon (Veg option available)

CROMESQUIS (VG)

Croquettes of Gruyère cheese, spinach

ESPÁRRAGOS AL GRILL (VG)(GF)

Grilled asparagus from Navarra,
hollandaise, Idiazabal cheese

CARRILLERA IBÉRICA

Iberian pig cheek, parsnip mash

CRUJIENTE DE MORCILLA

Crispy parcels of black pudding, apple

ENSALADA DE JAMÓN DE PATO MARINADO,

QUINOA Y VINAGRETA DE CÍTRICOS (GF)

Marinated duck breast salad,
quinoa and citric dressing

CARPACCIO DE SALMÓN Y LANGOSTINOS,

VINAGRETA DE MANGO, MICRO BROTES (GF)

Salmon and king prawn carpaccio,
mango dressing, micro herbs

ARROZ CON MOLLEJAS Y HONGOS (GF)

Creamy rice, beef sweetbreads,
foraged mushrooms

MINI HAMBURGESA

In-house smoked bull burger,
Comté cheese, hand cut chips

RABO DE BUEY RELLENO DE

FOIE GRAS Y HONGOS

Oxtail, foie gras, foraged mushrooms

PINCHO DE POLLO EN DOS COCCIONES,

CHIMICHURRI Y LIMA (GF)

Slow cooked & grilled chicken skewer,
chimichurri and lime