

## THREE COURSE DINNER

STARTER, MAIN & DESSERT

**£27.50**

### TO START

**PADRON PEPPERS (V)**

charred with house hot sauce & tajin

**PATATAS BRAVAS (V)**

fried cubed potato with a warm bravas sauce and ali oli

**ARROZ MELOSO (V)**

creamy Spanish rice with mixed mushrooms

**LANGOSTINOS AL AJILLO**

prawns in olive oil, chilli & garlic

**ESCALIVADA CROQUETAS (V)**

three smoked aubergine & red pepper

**BEEF CROQUETAS**

three slow cooked beef cheek

**ARTISAN SOURDOUGH (V)**

with salted butter and tomato

**TEMPURA CALAMARI**

light and crispy squid rings with ali oli

**CHICKEN GYOZA**

house chicken dumping with adobo

**BEEF BONE MARROW**

roasted marrow with a Japanese glaze, katsuobushi and bread

**JAMON CROQUETAS**

three croquetas jamon in bechamel

**MUSHROOM CROQUETAS (V)**

three black truffle and wild mushrooms

### FOR MAINS

**BAVETTE STEAK (300G)**

flank steak with chips

**HALF CHICKEN BRASA**

fire grilled half chicken in jerk or sesame bbq sauce with chips

**SEABASS FILLET**

with katsuobushi and okonomiyaki sweet-savoury sauce and grilled veg

**SPICED TOFU YAKISOBA (VG)**

smoked tofu with stir fried vegetables and soba noodles

**8 HOUR SHORT RIBS**

fall off the bone beef short rib in red curry sauce and jasmin rice

**MISO AUBERGINE (V)**

roasted aubergine with red peppers and miso, served with grilled veg

### FOR DESSERT

**BASQUE CHEESECAKE**

house baked cheesecake with berry compote

**TORRIJAS & REQUESON**

Spanish style french toast with requeson ice cream and caramalised crumbs