

FESTIVE MENU

FOR THE TABLE

Sourdough (ve)

José Pizarro's extra virgin olive oil

Manchego cheese

Cured sheep's milk cheese served with quince paste

Gildas (ve)

Pintxo with Gordal olives and pickles

A LITTLE MORE

Pumpkin salad (v)

Roasted pumpkin, Manchego cheese, sage, chilli and honey dressing

Chorizo al vino

Chorizo in red wine, quince

Carrots and requesón (v)

Charred baby carrots, homemade fresh cheese, hazelnuts

THE BIGGER PLATES

Ox cheeks, mashed potatoes

Slow-cooked ox cheeks in red wine, mashed potatoes

Spinach cannelloni (v)

Baked spinach cannelloni with béchamel, raisins and Manchego cheese

DESSERT

Flan de turrón

Almond nougat caramel custard

60pp

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FOR THE TABLE

Pan con tomate (ve)
Toasted bread, garlic, Catalan tomatoes, EVOO

Charcuterie board with breadsticks
100% Ibérico charcuterie selected by Cinco Jotas

Classic devilled egg
Cantabrian salt-cured anchovy

A LITTLE MORE

Carrots and requesón (v)
Charred baby carrots, homemade fresh cheese, hazelnuts

Octopus carpaccio
Salpicón dressing, coriander

Chickpea stew
Chorizo, black pudding

THE BIGGER PLATES

Roasted lamb leg
Milk-fed lamb leg with lamb jus

Stuffed squid
Stuffed squid with cuttlefish, chilli and fresh herbs, served with squid ink sauce

DESSERT

Flan de turrón
Almond nougat caramel custard

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