



# Taster Menu 10TH ANNIVERSARY

## PAN CON JAMON

Toasted bread with tomato rub topped with the highest grade Jamon Iberico slices.

Allergens: *gluten / may contain: milk, sesame, peanuts, other nuts*

*Osborne Fino, 50ml | Jerez - Palomino Fino*

## CROQUETAS DE CHIPIRON EN SU TINTA

Our multiple award winning squid in its ink croquettes.

Allergens: *dairy, gluten, egg, molluscs, fish*

*Ontañon Claret Rose, 100ml / Rioja - Viura & Tempranillo*

## GAMBAS VOLCAN

King Prawns in a Canarian seasoning and spices, white wine and chillies,  
otherwise known as the Canarian curry.

Allergens: *crustaceans, sulphites, mustard / may contain: peanuts, other nuts*

## PULPO EN DOS COCCIONES

Twice cooked Galician octopus, on a bed of paprika infused mash  
and topped with Mojo Rojo.

Allergens: *sulphites, molluscs y diary*

*Señorio de Rubios, 100ml / Rias Baixas - Albariño*

## SORBETE

Today's chefs selection of sorbet infused with Cava.

## POLLO ASADORES

Grilled chicken thighs cooked following the famous Canarian  
restaurant "Los Asadores" secret recipe.

Allergens: *sulphites*

*Arnegui Red, 100ml / Rioja - Tempranillo*

## ARROZ MAR Y MONTAÑA

Sea & Land paella with chicken, beef, mussels, squid and prawns.

Allergens: *crustaceans, fish, molluscs*

## RABO DE TORO

Slow cooked Oxtail with a red wine and vegetables reduction  
on a bed of creamy mash.

Allergens: *dairy, gluten, sulphites*

*Condado de Oriza, 100ml / Ribera del Duero - Tinto Fino*

## TABLA DE QUESOS

Selection of the best Spanish cheese.

Allergens: *gluten, dairy, sulphites*

## CREMA CATALANA

Spanish Version of Creme Brulee.

Allergens: *dairy, egg*

*Pedro Ximenez, 50ml / Montilla Moriles - PX*

£59 - 7 COURSE / £30 WINE FLIGHT

£69 - 10 COURSE / £36 WINE FLIGHT