



Menu de Degustación

# Seasonal Tasting Menu

## Vieiras con chorizo

Pan-fried scallops with Iberian chorizo served on a bed of light creamy mash

Allergens: Dairy, Molluscs

La Camioneta, D.O. Rueda (Verdejo)

## Trio de gambas

King prawns in three ways. Al ajillo: garlic chilli and olive oil; Volcán: Canary spices and coriander; Gabardina: beer battered.

Allergens: Shellfish, Gluten, Egg, Sulphites

Ugalde Rosado, D.O. Rioja (Garnacha)

## Pollo Asadores

Grilled chicken thighs cooked in mojo rojo sauce, following the famous Canary restaurant Los Asadores' secret recipe.

Allergens: Sulphites

Ugalde Semi Crianza, D.O. Rioja (Tempranillo)

## Sorbete de Frutos del Bosque

Forest fruits sorbet with cava

Allergens: Sulphites.

## Arroz negro de pulpo

Northern style rice with Galician octopus cooked in its ink. Served black.

Allergens: Sulphites, Molluscs / May contain Fish, Milk, Crustaceans

Alba Vega, D.O. Rias Baixas (Albariño)

## Puntas de solomillo con queso azul

Diced fillet steak in a creamy blue cheese sauce

Allergens: Dairy

Condado de Oriza, D.O. Ribera del Duero (Tempranillo)

## Tarta de tres chocolates

Triple chocolate layered cake.

Allergens: Milk, Egg

Pedro Ximenez, D.O. Jeréz

£59pp

Add optional wine flight £30pp