



# FELIZ NAVIDAD

## CHRISTMAS MENU

**2 COURSES £29.95 PER PERSON**

**3 COURSES £34.95 PER PERSON**

Christmas Menu served from 26th November until Christmas Eve 2018.

If you have any special dietary requirements, please let us know at the time of booking. If a particular fresh produce is unavailable on the day, a suitable alternative will be offered.

(MR) Medium rare - due to the nature of the cut the required cooking degree is medium rare

(v) Suitable for vegetarians (g) Contains Gluten (d) Contains Dairy (n) Contains Nuts

Allergenic ingredients are present in our kitchen - we cannot guarantee dishes are 100% free of these ingredients. Please ask staff for full allergens list.

10% Discretionary service charge applies.

## ENTRADAS

### RABAS FRITAS

Crispy Squid with a spicy tomato sauce

### EMPANADA

Beef pasties with beef broth

### ALITAS DE POLLO

Grilled chicken wings with spring greens, orange & parsley

### MORRONES (v)

Roasted pequillo peppers stuffed with black olives and feta cheese

## PLATO PRINCIPAL

### OJO DE BIFE

12oz Ribeye steak

### BIFE DE CHORIZO

10oz Sirloin steak

### BIFE DE LOMO

11oz Fillet on the bone

(£4 supplement)

### POLLO A LA PARILLA

Grilled 1/2 chicken on the bone marinated in garlic & thyme served with tomato, peppers and capers

### SALMON A LA PLANCHA

Crispy skin seasoned salmon fillet with lemon fennel and aioli

### PARRILADA DE VERDURAS

Grilled vegetables - roast squash steak, artichokes, black olives, sun dried tomato and toasted seeds

### FRIES WITH PARSLEY AND GARLIC

**FOCCACCIA CON PATATA** (to share)  
freshly baked focaccia with thinly sliced potato  
(£3 supplement)

### ADDITIONAL SELECTION OF SIDES (£2 supplement, per side)

## POSTRES

**CHOCOLATE FONDANT** (v)  
vanilla ice cream and walnut brittle

**CARAMEL APPLE EMPANADA** (v)  
with dulce de leche ice cream

**CLASSIC PANNA COTTA** (v)  
with cherries