

# MENU

## **STARTERS TO SHARE**

Pata negra Jabugo ham, 5 Jotas, Served on toast with Spanish tomatoes & olive oil.  
&  
Creamy Ham & bechamel Croquettes.  
&  
Salmon tartar, sea asparagus, light spicy Piquillo mayonnaise  
&  
Caramelised terrine of Foie gras, smoked eel, baked apple.  
&  
.Grilled prawns, garlic and lemon oil  
&  
The “new” spicy patatas bravas.

## **FOLLOWED BY**

Griddled John Dory, with Catalanian baby squid fideua

## **FOLLOWED BY**

Crunchy Suckling Pig, 3 hours roasted “Segovian style” with rosemary potatoes.

## **DESSERT**

Hot chocolate cake, banana ice cream