

DEHESA

CASUAL FINE DINING IN THE HEART OF LONDON, INSPIRED BY THE FLAVOURS OF SPAIN & ITALY

75 SET MENU TAPAS TO SHARE

Glass of bubbly on arrival

Padrón peppers (vg)

Hand carved Ibérico de bellota

Chargrilled flatbread with confit garlic butter (v)

Charcuterie & cheese board

Valencian arroz negro, octopus, saffron alioli

Pil pil tiger prawns, roasted garlic, red chilli oil

Buratta pugliese, yellow & red cherry tomatoes, green pesto, basil (v)

Pea & mint tortellini, fresh peas, broad beans, mint butter, aged parmesan (v)

Chargrilled aged sirloin (450–500g)

Chargrilled chicken pinxto, pepperonata, wild garlic aioli

Chargrilled Ibérico pluma, bilbaina sauce, mojo verde

Patatas bravas, aioli (v)

Baked Manchego cheesecake, cherry jam

Pistachio & white chocolate buñuelos, whipped lemon ricotta