

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

Burrata 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 pintxo, pepperonata, wild garlic alioli

Slow-cooked lamb leg ballotine, goat's curd, sunflower seed & wild garlic pesto,
fresh peas

Patatas bravas, aioli (v)

Baked Manchego cheesecake, cherry jam

Pistachio & white chocolate buñuelos, whipped lemon ricotta