

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

Galician octopus carpaccio, saffron alioli, mojo verde

Pil-pil tiger prawns, roasted garlic, gremolata, red chilli oil

Burrata Pugliese, macerated figs, roasted butternut squash, sunflower seeds (v)

Baked aubergine parmigiana, basil, Grana Padano (v)

Chargrilled aged sirloin (450g–500g)

Chargrilled chicken thigh, pepperonata, tarragon alioli garlic alioli

Grilled English presa, aubergine caviar, green kale, sage jus

Patatas bravas, aioli (v)

Baked Manchego cheesecake, cherry jam

Pistachio & white chocolate buñuelos, whipped lemon ricotta

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, please inform a member of our team. An optional 12.5% service charge will be added to your bill, all of which goes to our staff.
(v) Vegetarian (vg) Vegan. Adults need around 2000 kcal a day.

SALT
YARD
GROUP 