Enristmas Maring Menu



€55pp early bookings (until October 31st) | €70pp from November 1st

Welcome drink (cocktail or prosecco) • Homemade Bread basket with flavored + butters • Any 5 tapas to share • Chips • Dessert

For a smooth festive service, the entire group must pre-select 5 tapas for the table. These will be served course by course throughout your meal.

TAPAS (CHOOSE 5 FOR YOUR GROUP)

- Sizzling 8oz Sirloin Chargrilled with chimichurri (9.95 supplement)
- Catalan Monkfish Romesco, butter bean, heirloom tomato, burnt leek, tarragon oil (9.95 supplement)
- Confit Duck Leg Blood orange reduction, braised chicory
- Gambas al Ajillo Garlic-chili butter, chorizo, cherry tomato
- Beef Cheek Tacos Bacon-onion jam, smoked cheese, aioli
- Crispy Chicken Tenders Garlic mayo & Frank's hot sauce
- Loaded Nachos Barbecue beef, guacamole, sour cream, salsa
- Soft Shell Crab Tartar sauce & pickled cucumber
- Curried Cauliflower Steak Apple gel, cauliflower purée, toasted hazelnuts
- Patatas Bravas Cheese sauce, ranch, smoked paprika
- Charred Tenderstem Broccoli With Rívesci Fiery Fung

DESSERTS:

- Chocolate Temptation Cake
- Tiramisu
- Sour Cherry Sponge
- Macarons

