

# Pescado Tapas

## Festive Menu

**THREE TAPAS + DESSERT PER PERSON  
AVAILABLE FROM  
1ST DECEMBER 2023 TO 1ST JANUARY 2024**

**LUNCH 12 PM - 5.00 PM £ £24.95  
DINNER 5.00 PM - 10 PM £29.95  
CHRISTMAS DAY £60 PER PERSON**

### **Tres ostras**

Fresh oysters natural on ice with shallot and sherry vinegarett

### **Sopa del Dia**

Chefs festive vegetables soup

### **Pavo relleno**

Stuffed turkey with Serrano ham, stuffing and Mini Chorizo

### **Bacalao**

Salt code with pea pure and Serrano ham in cream sauce

### **Chuletas de Cordero**

Pan fried lamb chops with peppercorn sauce

### **Majillones**

Freshly steamed mussels in creamy ,garlic white wine sauce

### **Espárragos a la Parrilla**

Grilled asparagus with manchego and lemon hollandaise

### **Calamares a la romana**

Deep fried squid with lemon and aioli

### **Guisado de mariscos**

King prawn, mussels and squid in rich tomato sauce

### **Berenjena frita**

Deep fried aubergines in light batter with Spanish honey

### **Carne de Ternera**

Flash fried beef strips with garlic and chilli and red onion (gf)

### **Gambas pil pil**

King prawns with chillies and garlic oil (gf)

### **Patatas Bravas**

Crisp fried potatoes with a spicy tomato mayonnaise (vg) (gf)

### **Tres Langostinos - £ 5 supplement**

Fresh langoustines split and grilled in garlic butter sauce.

### **Queso de Cabra**

Baked goats cheese with red onion chutney and rocket salad (vg) (gf)

### **Lenguado al limon**

Fresh lemon sole fillet dip fried in bread crumbs with salsa picante

### **Buñuelos de pollo**

Strips of chicken in light batter served with peppercorn sauce

### **Ensalada del Chef**

Chefs special festive salad with goats cheese pomegranate , apple walnut and pomegranate molasses dressing.

## **Postres/ Desserts**

### **Pudin de Navidad**

Traditional Christmas pudding with brandy sauce

### **Crema Catalana**

Traditional Spanish cream topped caramelised sugar studded with blueberries

### **Pudín de caramelo**

Sticky butterscotch sauce with ice cream

### **Rape de Mejilla**

Pan fried monk fish with chorizo stew.

### **Pollo Empanado**

Breadcrumbs Chicken breast escalope topped with serrano ham and Manchego cheese glaze

### **Croquetas de pescado**

Fresh homemade fish croquettes.

### **Morcilla y pato**

roasted duck breast with Iberian black pudding and pomegranate molasses

### **Pulpo a la gallega – £4 supplement**

Fresh caramelized octopus tentacle and fondant potato with smoked paprika

### **La seta**

Mixed wild seasonal mushrooms in a garlic sherry cream sauce (vg) (gf)

### **Alitas de pollo**

Perfectly marinated chicken wings topped with sweet sticky sauce and jalapeño

### **Paella**

Chef special festive paella with king prawn, chorizo and scallops.

### **Albondigas**

Homemade pork and beef meatballs in tomato sauce finished Manchego cheese.

### **Vieras - £4 supplement**

Pan seared fresh scallops and chorizo with romesco sauce

### **Helados mixtos**

Mixed vanilla, strawberry and chocolate ice cream

### **Churros**

Deep fried Spanish doughnuts with warm chocolate sauce.

**PLEASE INFORM YOUR SERVER OF ANY ALLERGY REQUIREMENTS YOU MAY HAVE**