

Pescado tapas

Festive Menu

Available from 1st December 2022 to 1st January 2023

Lunch 12 pm -5.00 pm 2 course £20.95 3 course £ £24.95

Dinner 5.00 pm - 10 pm 2 course £24.95 – 3 course £29.95

starters

3 x ostras- fresh oysters natural on ice with shallot and sherry vinegarett.

Sopa de dia - chefs mixed seafood bisque with garlic croutons.

Majillones – freshly steamed mussels in creamy white wine saffron sauce.

Aceitunas mixtas- mixed Spanish olives with rustic bread evo, sherry vinegar and aioli.

Calamares romana -deep fried squid served with lemon and aioli.

Pan Plano - Flatbread topped with roast peppers, aubergines and courgettes topped with goats cheese (vg)

Lucas cortes - homemade dips of humous olive tapenade and guacamole with mini bread sticks and vegetable batons.

Berenjane – deep fried aubergines in light batter with Spanish honey.

Choose any 3 tapas from below

1 Pavo - Stuffed turkey with Serrano ham, stuffing and Mini Chorizo

Bacalao - Pan fried salt cod with pea puree serrano ham and cream.

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)

3x langoustine £ 4 supplement – fresh langoustines split and grilled in garlic butter sauce.

Queso Mahon - Deep fried Spanish cheese with mojo picon (vg);

Majilla de rape – pan fried monk fish wrapped in serrano ham with salsa verde.

Ensalada Chef – chefs special festive salad with goats cheese pomegranate , apple walnut and pomegranate molasses dressing.

Pollo -breadcrumbed Chicken breast escalope topped with serrano ham and Manchego cheese glaze

Croquetas pescado – fresh homemade fish croquettes

Pato asado - roasted duck breast garlic roast potatoes and pomegranate molasses.

Pulpo alla gallega – £4 supplement fresh caramelized octopus tentacle with smoked paprika.

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

Tortita marisco -mixed seafood wrapped in a crepe with rich cheese sauce baked in oven.

Queso de Cabra - Baked goats cheese with red onion chutney and rocket salad (vg) (gf)

Potatas fritas -hand cut chips with smoked paprika, chilli and Manchego cheese.

Paella - chef special festive paella with king prawn, chorizo and scallops.

Albondigas - Homemade pork and beef meatballs in a spicy tomato sauce finished Manchego cheese.

Vieras con Morcilla £4 supplement pan seared fresh scallops with Iberian black pudding and apple sauce,

Garbanzos - Spiced chick pea and vegetable stew (v) (gf))

Postre / Desserts

Pudin de Navidad -traditional Christmas pudding with brandy sauce,

Cream Catalan - traditional Spanish cream topped caramelised sugar studded with blueberries

Churros -deep fried Spanish doughnuts with warm chocolate sauce.

Tarta de Queso - Homemade Cheesecake of white chocolate, cranberry and tablet

Helados mixtas – mixed Vanilla, strawberry and chocolate ice cream