

# THE SPANISH BUTCHER

PRESENTS

## MEET THE MAKER

The Spanish Butcher is delighted to welcome you to our  
evening with Lucas Lowi of Bodedga Numanthia

28/02/17



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### WINES FOR THE EVENING

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**Numanthia, 2010**

Intense, Powerful & Persistent

**Numanthia, 2012**

Powerful & Vigorous with Great Structure

**Termanthia, 2012**

Aromatic Tenacity, Roundness & Elegance

**Numanthia, 2008**

Intense, Robust & Nervy

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### PINTXO ON ARRIVAL

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sliders of iberican pork, jamon iberico de bellota, lobster alioli

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### COURSE ONE

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**Galician Seafood Stew**

grilled prawn, hake, clam, fennel and saffron stew

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### COURSE TWO

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**Galician Blond Sirloin**

peppered crushed potatoes and px jus

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### CHEESE COURSE

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**Picos Blue, Murcia al Vino, San Simon**

truffle honey and biscuits

**N**BODEGA  
NUMANTHIA

All of our beef is sourced from 12-14 year old Galician blond cattle from northern Spain

EVOO = Arbequina Single Estate Extra Virgin Olive Oil from Cordoba (V) Denotes vegetarian dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.