

# THE SPANISH BUTCHER

## PRESA VS PRIME

A LA CARTE MENU AVAILABLE ALL DAY FROM 12PM

CHOOSE FROM TWO SAUCES, TWO SIDES & A BOTTLE OF HOUSE WINE TO ACCOMPANY YOUR PRESA OR PRIME RIB.  
AVAILABLE EVERY MON, TUE & WED IN JANUARY // £60 FOR TWO PEOPLE

### PRESA IBERICAN BELLOTA PORK OR 45 DAY DRY-AGED GALICIAN PRIME RIB

PLEASE SELECT TWO SIDES & SAUCES TO  
ACCOMPANY YOUR MEAL

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#### SAUCE

PEPPER BRANDY JUS  
MOJO VERDE  
PICOS BLUE  
POACHED GARLIC  
ROMESCO

#### SIDES

CHARRED TENDER STEM BROCCOLI, CHILLI, ANCHOVY  
MANCHEGO TRUFFLE FRIES  
CRUSHED GARLIC POTATOES  
SPICED CHICKPEAS & SPINACH  
CAULIFLOWER & APPLE SALAD  
FIDEUA, ROAST GARLIC ALIOLI

#### TOPS

GARLIC PAPRIKA PRAWNS	5
BONE MARROW	4
EXTRA SAUCE	2
EXTRA SIDES	4

### SELECT YOUR SPANISH WINE OF CHOICE

CHOOSE A BOTTLE OF RED  
OR WHITE WINE

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#### WINE

WHITE  
MONTE CLAVIJO RIOJA BLANCO  
(EBRO RIVER VALLEY)  
SOFT CITRUS FLAVOURS WITH WHITE  
FLOWER NOTES

RED  
EL MURO TINO TEMPRANILLO GRANACHA  
(EBRO RIVER VALLEY)  
LOTS OF DARK FRUITS WITH HINTS OF PEPPER

WINE UPGRADE  
£10 per bottle

WHITE  
DOMINGO MARTIN ALBARINO, RIAS BAIXAS  
(GALICIA)  
RICH IN PEACH AND PEAR WITH LEMON AND  
MINERAL NOTES

RED  
VIVANCO RIOJA CRIANZA,  
(EBRO RIVER VALLEY)  
AROMAS AND FLAVOURS OF RED FRUIT,  
HINTS OF VANILLA AND A TOASTY FINISH

#### Presa Iberica de Bellota

BREED // Black Hooved Ibercian Pig COUNTRY // Imported from Extremadura, Northern Spain

#### Galician Prime Rib

BREED // Rubia Gallega COUNTRY // Imported from Galicia, Northern Spain AGING // 45 Day Dry Aged

(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. Some of our selected cheeses may also be made from unpasteurised milk. Allergen information available please ask a member of staff for details. Prices are inclusive of VAT