

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 FEBRUARY // £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 (gf)
MOJO VERDE(v) (gf)
PICOS BLUE (gf)
POACHED GARLIC (gf)
ROMESCO (v) (gf)

SIDES

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

TOPS

GARLIC PAPRIKA PRAWNS (gf)	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 (gf)

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

Galician Prime Rib (gf)

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

