

The Hispanist

Fried Queen Almonds 3

Ferreros de Morcilla: Blood Sausage | Roast Apple | Hazelnuts 3

Pa de Pagès Català: Sourdough Roll | Cultured Butter 4

Gordal Olives: 4

Croquetas de Jamón: Serrano Ham 4

Croquetas de Boletus: Wild Mushroom 5

12 Month Manchego | Membrillo 4

Mont-Bru Garrotxa Goat's Cheese 4

Sánchez Chorizo Ibérico de Bellota 4

Salchichón Ibérico de Bellota 4

Arturo Sánchez Jamón Ibérico de Bellota 8

Lunch Menu

Two courses 20 | Three courses 25

Pimientos Piquillos: Wood Roasted Piquillo Peppers | Tempura | Goat's Cheese | Honey

Buñuelos de Bacalao: Salt Cod Fritters | Alloli Verde

Vieiras: Scallops | Celeriac | Apple | Morcilla

Brocoli: Tempura Broccoli | Mojo Picón | Fried Almonds | Crispy Onion

Carrilleras: Beef Cheek | Creamed Potato | Red Wine Sauce

Pastel de Pescado: Halibut & Scallop Fish Pie | Jamón Ibérico | Manchego | Herb Crumb

Tarta de Setas: Brick Pastry | King Oyster Mushroom | Dressed Watercress

Pastel Vasco de Manzana: Warm Apple Cake | Chilled Tonka Bean Rice Milk

Tarta de Queso La Viña: Basque Cheesecake