

# PRE-THEATRE MENU

## Welcome Drink

*(Choose from one of the below)*

Vilarnau Brut Reserva Cava (glass)

Vilarnau Brut Reserva Rosé (glass)

Soft drink (glass)

## Pick one to share

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### Cecina

Air cured beef with an intense smoky flavour (g)

### Manchego

The iconic sheep cheese from Castilla La Mancha

*served with toasted bread with tomato or bread with extra virgin olive oil*

## Pick one to share

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### Patatas bravas

Crisp potatoes, brava sauce and alioli (vo)

### Ensaladilla

Potato salad with tuna, olives, carrot and egg, piparra peppers

### Champiñones al jerez

Cooked in sherry wine with a mushroom cream and fresh mushrooms (ve)

## Pick one per guest

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### Vermouth mussels

Cooked in sofrito, double cream, orange zest and tarragon (g)

### Beef meatballs

Served with potato parmentier, topped with Padrón peppers

### Winter gazpacho salad

Cooked beetroot, mixed red fruits, cucumber, fresh cottage cheese (v)

## Pick one per guest

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### Vanilla caramel flan





Palo Cortado chantilly cream (v)

### Spanish rice pudding

A signature dish (v) (g)

### Churros with chocolate

Glorious pastries with melted dark chocolate (v)

 vegetarian  gluten-free  vegan  vegan option available

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

IBÉRICA

by  
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