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# SABOREAR MENU

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**20.00 per person**

Choose one dish from each section

**BEHER, Bernardo Hernandez**

Green label; 100% Ibérico ham

**Manchego**

Iconic cheese from Castilla La Mancha (g)

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**Winter gazpacho salad**

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

**Pear and spinach salad**

Frisse lettuce with raisins, La Peral  
blue cheese, pine nuts and pesto (g)

**Padrón peppers**

With grated manchego cheese  
and green olive emulsion (g)

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**Champiñones al jerez**

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

**Beef meatballs**

Served with potato parmentier  
and topped with Padrón peppers

**Vermouth mussels**

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





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**Churros con chocolate**

Glorious pastries & melted chocolate (v)

**Caramelised Spanish rice pudding**

A dish from Casa Marcial (v) (g)

 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.