

ARAGÓN SPECIALS

Nestled in the heart of Spain lies a region brimming with culinary treasures, rich cultural heritage, and a tapestry of flavours waiting to be explored. We are delighted to invite you on a gastronomic journey to discover the essence of Aragón through carefully chosen producers, dishes and wines.

Longaniza de Aragón 8.5

Cured Spanish sausage, 100% Duroc pork

Chorizo de Montaña 8

Cured chorizo, 100% Duroc pork

Tasting selection 9.5

Sharing board of Longaniza de Aragón and Chorizo de Montaña

Migas del pastor 8.95

Toasted white bread crumbs with chorizo and serrano ham garnished with a poached egg, green grapes and natural Duroc pork sausages.

Cordero al chilindrón 16.25

Agnei Ibérico boneless leg of lamb stewed in a chilindrón sauce and garnished with an Aragón fritata.

Natillas de azafrán 7.95

Caramelised saffron custard cream served with a dark chocolate ice cream and crumble.

Pair your dish with one of our carefully chosen wines

Botijo blanco (2022)

Garnacha Blanca. Aragón

9.5 (150ml) | 24 (375ml) | 46 (750ml)

Supersónico (2020)





Garnacha Tinta, Macabeo. Aragón

14.5 (150ml) | 36 (375ml) | 71 (750ml)

Miranda de Secastilla (2017)

Garnacha Tinta. Aragón

14.2 (150ml) | 32 (375ml) | 63 (750ml)

 vegetarian  gluten-free  vegan  organic

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.

All prices include VAT. 125ml available on request.



IBÉRICA

by Nacho Manzano



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'Zaragoza Skyline #18' by Michael Tompsett