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# SPECIALS MENU

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Indulge in today's exclusive specials to elevate your dining experience. Each dish is meticulously crafted to capture the essence of Spain's vibrant gastronomic scene, featuring an innovative take on traditional flavours.

## Twice cooked lamb 14.7

Served with marinated cherry tomatoes and red peppers from León

## Chicken with romesco 11.5

Marinated and served with fried artichokes and topped with chopped hazelnuts (g)

## Tuna pitu 14.7

Seared tuna loin tataki with a pitu sauce, green apple and mustard grains

## Queen scallops 16.6

Baked in a serrano ham sofrito, topped with breadcrumbs

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Pair your dish with one of our carefully chosen wines from our award-winning list

## Finca Constancia (2019)

*Cabernet Sauvignon and Cabernet Franc. La Mancha*  
8.25 (150ml) | 19.25 (375ml) | 38 (750ml)

## Al-Muvedre (2022)

*Monastrell. Alicante*  
9.75 (150ml) | 22.25 (375ml) | 44 (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. Prices include VAT.