

STARTER PLATTER

Platter of Serrano ham, Manchego cheese and quince. Toasted bread with fresh tomato, extra virgin olive oil, fresh parsley and garlic.
6 mini cocktail stuffed with avocado cream with cherry tomato, cream cheese with salmon and pink sauce with shrimp.
Vegetarian starter ask the staff.



MEAT PLATTER

Slow cooked minced beef and pork roll, stuffed with hard-boiled egg and piquillo pepper, served with piquillo sauce. Slow cooked lamb roll served with rosemary sauce.



FISH PLATTER

Lobster tail served with garlic butter sauce, cod loins served with a homemade sauce from Vizcaia and deep fried calamary rings floured with chick peas.



VEGETARIAN PLATTER

Grilled vegetables, aubergine, baby onions, mushrooms, asparagus tips, green and red pepper, courgette creamy soup and fried vegetables dusted in chickpeas flour deep fried.



CHEESECAKE

Homemade and baked cheesecake, served with strawberry compote and blueberries on top.

MOUSSE

Homemade chocolate mousse with fresh cream and nuts on top.

CHURROS

Homemade Spanish doughnuts.

POLVITO URUGUAYO

Biscuits crumble and butter, fresh cream, dulce de leche (condensed milk reduction) and meringue bits.

CREMA CATALANA

Spanish crème brule.

HELADO CASERO DE LA SEMANA

Homemade ice cream of the week.

COMBO CHRISTMAS MENU

Starter + Meat platter + Dessert / £31.95

Starter + Fish platter + Dessert / £37.95

Vegetarian starter + Vegetarian platter + Dessert / £27.95

SABROSA

STARTER

STARTER PLATTER • £12.95

Platter of Serrano ham, Manchego cheese and quince. Toasted bread with fresh tomato, extra virgin olive oil, fresh parsley and garlic.

6 mini cocktail stuffed with avocado cream with cherry tomato, cream cheese with salmon and pink sauce with shrimp.

TAPAS PLATTER SELECTION

MEAT PLATTER • £17.50

Slow cooked minced beef and pork roll, stuffed with hard-boiled egg and piquillo pepper, served with piquillo sauce. Slow cooked lamb roll served with rosemary sauce.

FISH PLATTER • £24.95

Lobster tail served with garlic butter sauce, cod loins served with a homemade sauce from Vizcaia and deep fried calamary rings floured with chick peas.

VEGETARIAN PLATTER • £14.95

Grilled vegetables, aubergine, baby onions, mushrooms, asparagus tips, green and red pepper, courgette creamy soup and fried vegetables dusted in chickpeas flour deep fried.

DESSERTS

CHEESECAKE • £4.95

Homemade and baked cheesecake, served with strawberry compote and blueberries on top.

MOUSSE • £3.50

Homemade chocolate mousse with fresh cream and nuts on top.

CHURROS • £4.50

Homemade Spanish doughnuts.

POLVITO URUGUAYO • £3.50

Biscuits crumble and butter, fresh cream, dulce de leche (condensed milk reduction) and meringue bits.

CREMA CATALANA • £4.50

Spanish crème brûlée.

HELADO CASERO DE LA SEMANA • £2.95

Homemade ice cream of the week.
