

Menú Especial Reserva

A TASTING MENU, PRICED PER PERSON, SHARED BETWEEN TWO

ENTRANTES

PAN FRESCO Y ACEITUNAS ALIÑADAS **VG**

A basket of mixed bread served with olive oil
and marinated Spanish olives

TABLA DE IBÉRICOS **GF**

A mixed platter of Serrano ham, aged Ibérico Chorizo,
Lomo and Manchego cheese

TAPAS

TAJINE DE CORDERO

Tagine of lamb shoulder, slow-cooked with paprika, cumin,
tomatoes, cinnamon, honey, sultanas and apricots

PATATAS GRATINADAS **V GF**

Layers of sliced potato baked with garlic cream
and mozzarella cheese

GAMBAS PIL PIL **GF**

King prawns roasted with olive oil, chilli, paprika and garlic

POLLO AL AJILLO **GF**

A classic Spanish dish of chicken thighs roasted
with chicken stock with garlic, rosemary and red chilli

CALAMARES FRITOS

Classic crisp-fried calamari served with lime mayo

£30.95 per person

ADD A DESSERT FOR **£5.00**

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.
AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM.



Cafe Andaluz