

Sharing Dining

Canapes

Choose three from the canapés menu

Soups

Choose one chilled soup

Gazpacho

Salmorejo

Ajo blanco

Starters

Choose three sharing platters:

Setas con ajo - platter of Spanish garlic ceps

Salt cod salad with orange, black olives, red onion & parsley

Pimientos de padron - little green salted peppers

Tomato, olive oil & salt flake platter

Chorizo, white bean & tomato salad

Butterflied langoustines with minced garlic, olive oil & salt

Pulled Iberian pork belly with radicchio, hazelnuts & a Sherry dressing

Pinchitos morunos with mojo picante

Globe artichoke dip with sourdough toasts

Clams cooked with manzanilla, garlic & coriander

Supplement of 4€ per person

Fritto Misto

Supplement of 8€ per person

Iberian platters (chorizo x 2 varieties, jamón, lomo, morcilla, manchego cheese, olives, house marinated anchovies, marinated artichokes & caper berries)





CASA LA SIESTA
RURAL LUXURY



Mains

Choose one of the following mains:

Lamb tagine with preserved lemons, rosemary & saffron (*vegetarian alternative available*)

Chicken tagine with chorizo, olives, sweet smoked paprika & fino (*vegetarian alternative available*)

Tajines are served with jewelled couscous (cumin, apricots, raisins, chilli, red onion, coriander, mint)

Secreto Iberico (Local Succulent Pork) with Sherry roasted onions, raisins & pine nuts with a Pedro Jimenez sauce, warm potato/spinach salad

Pork belly with cannellini beans, green peppercorns, sweet roasted garlic, sage & wilted spinach

Risotto with seasonal vegetables

Supplement 10€ p.p.

Sea bass (Lubina) with a cream sauce made with anchovies, chilli, garlic, rosemary, thyme, cream, salt & pepper served with buttered potatoes & seasonal greens

Oven baked sea bass with roasted cauliflower & salchichon quinoa, aubergine caviar, pomegranate molasses, pistachios, griddled asparagus & lemon tahini yoghurt

Grilled hake with fennel confit, roasted tomato & red pepper lentils with spinach & a garlic & olive oil dressing

Pan fried harissa sea bass (Corvina) with kale, chorizo, giant couscous & capers

Pudding

Choose one from the following

Chocolate, pear & almond tart with pistachio ice cream

Lemon tart with lemon sorbet

Chocolate torte with homemade lavender ice cream

Caramelised apple tart with Pedro Jimenez ice cream

Cheese boards

190€ per person

