



CHRISTMAS DINNER

2 COURSE £22.95 - 3 COURSE £24.95 PER PERSON

Starter

 **SOPA**

Pumpkin soup with onion and garlic

 **TORTILLA**

Potato and onion omelette, served with piquillo peppers and alioli

 **TRIO OF DIPS**

Houmous, tzatziki, melitzanosalata served with pitta bread

 **SPANAKOPITA**

Filo pastry pie with spinach and feta, served with tzatziki

BELLOTA

Slices of the finest Iberian ham with Manchego cheese

ALBONDIGAS

Pork and beef mince meatballs in a rich tomato and garlic sauce

XTAPODI STIFADO

Octopus and mussel stew with shallots, bay leaves, garlic, red wine

Main

POLLO

A pan-fried breast of chicken with chestnuts, pancetta and apricots, served with oven baked veggies

BACCALA

Pan-fried cod fillet with sage, butter and capers, topped with caramelised onions, served with mashed potato

ORECCHIETE PASTA

Small 'ear-like' shaped pasta, tossed with pumpkin, chorizo sausage, sage and butter
+ Available without sausage as a vegetarian option +

 **GNOCCCHI**

Potato dumplings cooked with chestnuts, mushrooms, nutmeg and cream

RISOTTO

Arborio rice cooked with prawns, calamari, artichokes, olives and garlic

ARNI

Pan-fried lamb chops in sage butter, served with mashed potatoes and carrots

Dessert

PORTOKALOPITA

Shredded pastry orange cake

TARTA DE SANTIAGO

Spanish almond cake

BAKLAVA

Layered filo pastry dessert with chopped nuts and sweetened with honey syrup