

TASTER MENU

BY LA BANDERA

Vieiras con Crema de Calabaza y Crujiente de Boniato

Pan-seared Scallops served with Butternut Squash Cream,
Sweet Potato Crisps and Black Truffle Caviar

Allergens: Mollusc, Shellfish, Crustaceans, Dairy, Fish, Gluten

(Cava Brut N.V.)

Croquetas Mixtas

Chef's Selection of Croquettes

Allergens: Gluten, Egg, Celery, Milk, Crustaceans, Fish, Lupin,
Molluscs, Mustard, Peanuts, other Nuts, Sesame, Soya, Sulphites

(Ugalde Rosado 2020, D.O. Rioja)

Secreto Iberico

Grilled Iberian Pork Tenderloin with Mango Chutney
finished with Red Wine Salt

Allergens: Soya, Sulphites / May contain: Mustard, Celery,
Sesame, Peanuts, Other Nuts

(Piedra Fluida 2018, D.O. Islas Canarias)

Sorbete de Fruta y Cava

Fruit Sorbet with Cava

Allergens: Sulphites / May Contain: Milk, Peanuts, Other Nuts

Bacalao al Pil Pil

Fresh Cod Fillets cooked in Extra Virgin Olive Oil,
Garlic and Chillies

Allergens: Fish, Sulphites

(Santiago Roma 2020, D.O. Rias Baixas)

Carrilleras de Cerdo Ibérico con Crema de Ajo

Slow Cooked Pig's Cheeks in a PX Wine and Vegetables reduction
served on a bed of light Creamy Mash

Allergens: Sulphites, Dairy

(Dominio de la Abadesa 2018, D.O. Ribera del Duero)

Jardines Canarios

Canarian Traditional Gofio Mousse with crushed Biscuits
and Chocolate Earth

Allergens: Gluten, Milk, Egg / May contain: Sesame, Peanuts

(Pedro Ximenez, D.O. Jerez)

TASTING MENU £59

WINE FLIGHT £30