

UNO MAS

Dinner menu

Tuesday 8th January

Para picar

Le Levain bread and Hojiblanca olive oil	€3.80
Almonds	€4.00
Olives	€4.00
Gilda	€4.00
Padrón peppers	€6.00
Jamon croquetas	€7.00
Salt cod and sobrasada croquettes	€9.00
Chorizo Ibérico	€10.00
Squid á la plancha	€10.00
Lomo Ibérico	€12.00
Jamon Ibérico (paleta)	€15.00

Starters

Potato and onion tortilla	€10.00
Cockles, fino and ajillo	€10.00
Roast beetroot, ajo blanco and dill	€10.00
Morcilla, piquillo pepper and quail egg	€11.00
Sea bream, potato, celery and roast garlic	€12.00
Venison carpaccio, pickled walnut, Treviso and horseradish	€13.00

Mains

Mushrooms, slow cooked egg and Jerusalem artichoke	€20.00
Ibérico pork presa, apple, parsnip and Ratte potato	€26.00
Octopus, kale, potato and violet garlic	€28.00
John Dory, mussels, squash and spinach	€28.00
Salt aged Delmonico rib-eye, beef dripping potatoes and Béarnaise (serves two)	€68.00

Sides

Crispy Maris Piper potatoes, rosemary and garlic	€4.50
Black radish, watercress, radicchio and pomegranate	€4.50
Broccoli á la plancha	€4.50

Desserts

Dark chocolate and olive oil ganache	€7.00
Flan de queso	€7.00
Milhojas	€7.00
Salt caramel ice cream and espresso granita	€5.00
Aged Manchego, Cooldaniel Blue and Ossau-Iraty	€4.00 each