

DEHESA

CASUAL FINE DINING IN THE HEART OF LONDON, INSPIRED BY THE FLAVOURS OF SPAIN & ITALY

75 SET MENU

Tapas to share

Glass of bubbly on arrival

Padrón peppers

Jamón Ibérico paleta

Chargrilled flat bread with confit garlic butter

Charcuterie & cheese board

Puglian burrata, caponata, pine nuts, basil

Valencian arroz negro, octopus, saffron alioli

Pil pil tiger prawns, roasted garlic, red chilli oil

Ricotta & cavolo nero ravioli, roasted hazelnuts, pickled endive, burnt butter,
Parmigiano Reggiano

Chargrilled aged sirloin 450-500g

Chargrilled Lamb skewers, roasted pepper puree

Corn fed chicken thigh, tendersteam broccoli, romesco

Patatas bravas, aioli

Baked Manchego cheesecake, cherry jam

Pistachio & white chocolate buñuelos, whipped lemon ricotta

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