

DEHESA

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

BAR SNACKS

- *Olive selection 5.5
- Rose harissa nut mix 5.5
- *Padrón peppers 7.5
- *Flatbread, garlic butter 6.5
- Pan con tomate 7.5
- Patatas bravas, alioli 7.5
- Jamón ibérico & manchego croquetas 9

COMPARTIR BOARDS

CHEESE & CHARCUTERIE

20 SMALL | 30 LARGE

3 cheeses with 3 different cuts.
Served with seeded crackers, condiments & pickles.

JAMÓN IBÉRICO PALETA

14 SMALL | 26 LARGE

100% Jamón ibérico crafted by Cinco Jotas in Jabugo, Spain.
Individual cheese & charcuterie available

SIGNATURE IBÉRICO SLIDER 8.5 (EA)

Salt Yard signature snack w/chilli jam, aged Manchego, alioli, hot guindilla

HEAD CHEFS TASTING MENU 52.5PP

*The taster selection (for the table, minimum of 2 guests)

FISH

- Deep fried squid, alioli, lemon 11
- *Valencian arroz negro, octopus, saffron alioli 14.5
- *Pil pil tiger prawns, roasted garlic, red chilli oil 13
- Pan-fried Cod, cauliflower puree, romanesco, Jamón ibérico sauce 14

MEAT

- Chargrilled Lamb skewers, roasted pepper puree 13
- Chargrilled Iberico pluma, Bilbaiana sauce, mojo verde 16.5
- *Grilled Chorizo picante, chickpea stew, wild mushrooms 11.5
- *Corn-fed chicken thigh, tenderstem broccoli, romesco 13.5

VEGETABLES

- Classic tortilla, alioli 7.5 (made to order)
- *Puglian burrata, caponata, pine nuts, basil 12
- Vegetable lasagne, fior di latte, basil 13
- Delicata pumpkin, squash puree, pickled endive, vegan cheese 10.5
- *Ricotta & cavolo nero ravioli, roasted hazelnuts, pickled endive, burnt butter, Parmigiano Reggiano 14

DESSERT

- Churros, dark chocolate sauce 7.5
- Baked Manchego cheesecake, cherry jam 9
- Ice cream & sorbet selection 2.5 | 5 | 7
- dulce de leche, mascarpone, honeycomb, strawberry
- *Pistachio & white chocolate buñuelos, whipped lemon ricotta 7.5