

# 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 52.5 P.P

*\*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, tendersteam 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
- Delica 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