

TABANCO

RESTAURANT

TO GET YOU STARTED

Alhambra beer on tap
Nordés Gin & Tonic grape
Seasonal Cocktail
Shirley Temple Mocktail lemon & lime
PiXel Moscatel
Manzanilla en Rama

NIBBLES

Olives 3.5
Almonds 3.5
Nardín Boquerones 7.5
Padrón Peppers 5.5
Aubergine Tempura goat's cheese, molasses 3.5
Croquetas de Chorizo (x2) roasted piquillo mayo 3.5
Jamón Ibérico Cebo de Campo 11
Jamón Ibérico de Bellota acorn-fed 100% ibérico pata negra 18

VEG

Beetroot Borani feta cheese, walnuts, dill, arbequina olive oil 6.5
Manchego Polenta charred cauliflower, smoked egg yolk purée, mojo verde, burnt leek dressing 9.9
Torta de Barros Cheese Tart asparagus, pea & mint purée 9.9
Wild Mushrooms wild mushroom 'caldo', confit egg yolk 13.5

SEA

Sea Bream Ceviche fennel, tiger's milk, grape & raisins 9.9
Roast Wild Trout rosti de patata, manzanilla sherry sauce, endive 12.5
Crab 'Crema Catalana' apple jelly, oloroso sherry, fresh white crab, onion & tarragon crumb, apple 19.5

LAND

Ox Cheeks cauliflower & horseradish purée, andalusian spiced carrots, parsnip crisp 14.5
Flamenquín (rolled pork fillet with spinach, fresh manchego, jamón ibérico de bellota), salsa verde, pickled jerusalem artichoke 17.5
Spring Lamb Cannon caramelised cabbage, crispy shallots, aubergine purée, olive & mint sauce 19.5

DESSERTS & CHEESE 6.5

Chocolate & Rhubarb 'Volcanito' pistachio
Tarta de Tabanco lemon gel, crème fraîche
Tocino de Cielo strawberry purée, mint
Truffled Goat's Cheese honey & almonds
Rosemary Manchego membrillo