

TABANCO

RESTAURANT

Modern, Spanish-inspired cooking

APERITIVOS

| | | | |
|-------------------------------|------|--------------------------------|-----|
| Alhambra Beer | 3.5 | Shirley Temple Mocktail | 5 |
| Nordés Gin & Tonic | 8 | Cava Brut Reserva | 6.9 |
| Seasonal Cocktail | 10 | PiXel Moscatel | 7.7 |
| Manzanilla en Rama | 10.9 | Vergel Rosé | 7.6 |

PICADEOS

Olives 3.5

Almonds 3.5

Nardín Boquerones 7.5

Padrón Peppers 5.5

Aubergine Tempura goat's cheese, molasses 5.5

Croquetas de Chorizo (x5) roasted piquillo mayo 8.9

Jamón Ibérico Cebo de Campo 11

Jamón Ibérico de Bellota acorn-fed 100% ibérico pata negra 18

PLATOS

(We recommend 2-3 plates per person)

Beetroot Borani feta cheese, walnuts, dill, arbequina olive oil 6.5

Manchego Polenta charred cauliflower, smoked egg yolk purée, mojo verde, burnt leek dressing 11.9

Torta de Barros Cheese Tart asparagus, pea & mint purée 9.9

Salt Baked Celeriac celeriac remoulade, mushroom, amontillado, dill 9.9

Saffron Cured Monkfish prune purée, avocado, pink grapefruit 14.9

Torched Mackerel salmorejo, sliced plum, crispy jamon, basil 11.5

Crab 'Crema Catalana' apple jelly, oloroso sherry, fresh white crab, onion & tarragon crumb, apple 12.9

Octopus saffron potatoes, capers, manzanilla sauce, prawn oil 18.9

Ox Cheeks cauliflower & horseradish purée, andalusian spiced carrots, parsnip crisp 14.5

Iberico Pork Fillet morcilla & potato terrine, salsa verde, tenderstem, roasted piquillo sauce 17.5

Spring Lamb Cannon caramelised cabbage, crispy shallots, aubergine purée, olive & mint sauce 19.5