

UNO MAS

Sample lunch menu

Christmas 2022

Para picar

Sourdough bread and Arbequina olive oil	€3.80
Gilda	€4.00
Perelló manzanilla picante olives	€4.80
Salted almonds	€4.80
Cecina croquetas (3pc)	€7.00
Padron peppers	€8.00
Sardines in olive oil (tin)	€9.00
Morcilla Ibérico	€10.00
Salchichón Ibérico	€10.00
Squid a la plancha	€11.00
Jamón Ibérico (paleta)	€15.00

Starter

Potato and onion tortilla
Sika deer tartare, beer pickled onions, smoked bone marrow and juniper potato crisps
Suckling pig and chorizo ragu, cavatelli and aged parmesan
Salt baked celeriac, Stracciatella, pickled apple, hazelnut pesto and winter truffle
Scallop aguachile

Main course

Mushrooms, Jerusalem artichoke, chestnut and slow cooked egg
Halibut, mussel and tomato fregola, saffron and sprouting broccoli
Salt marsh duck breast, glazed leg, PX, chervil root, beetroot and blackberry
Salt aged Delmonico steak, béarnaise, beef dripping potatoes and Bordelaise sauce (serves two)
(€8pp supplement)

Sides

January king cabbage, mustard and smoked bacon	€5.00
Crispy maris piper potatoes, black garlic and rosemary	€5.00
Black round radish, chicory, pomegranate, Pecorino and truffle oil	€6.00

Dessert

Flan de queso
Dark chocolate crumble, dulce de leche and milk ice cream
Pear, butterscotch, hazelnut and whiskey ice cream
Cheese: Taleggio, aged Manchego, Fourme d'Ambert, quince and bread crisps (€5pp supplement)

€62 for three courses

Please mention any allergies to a member of staff. An allergen folder is kept behind the bar.