

UNO MAS

Sample Christmas lunch menu 2024

Para picar

Sourdough and Hojiblanca olive oil	€3.90
Gilda (1pc)	€4.00
Perello verdial paprika olives	€4.80
Salted almonds	€4.90
Jamón croquetas (3pc)	€8.00
Padrón peppers	€9.00
Morcilla ibérica	€10.00
Salchichón ibérico	€10.00
Chorizo ibérico	€10.00
Lomo ibérico	€12.00
Cantabrian anchovy, salmorejo and toast	€12.00
Squid á la plancha	€13.00
Jamón ibérico (paleta)	€15.00

Starter

Potato and onion tortilla
Salt baked celeriac, ricotta, mushroom, black truffle and hazelnut pesto
Venison cavatelli, cep and aged parmesan
Beef tartare, smoked bone marrow, beer pickled onion and Jerusalem artichoke
Wild seabass crudo, tomatillo, shiso and beetroot

Main course

Delica pumpkin, beluga lentils, goat's cheese, shiitake and pickled walnut
Salt marsh duck, carrot, fennel, clementine and almond
Wild halibut, cauliflower, leeks, chanterelles, mussels and vadouvan
Salt aged Delmonico, béarnaise, beef dripping potatoes and Bordelaise sauce (serves two) (€10pp supplement)

Sides

Charred January King cabbage, ibérico belly and mustard	€6.00
Fried Maris Piper potatoes, marjoram and garlic butter	€6.00
Radish, apple, chicory, caper and mint	€6.00

Dessert

Flan de queso
Bramley apple, blackberry, oats and caramelised celeriac ice cream
Dark chocolate and olive oil ganache, whiskey ice cream and pear caramel
Cheese: Delice de Bourgogne, aged Manchego, Fourme d'Ambert, lavash and quince (€5pp supplement)

€69 for three courses