

# DELI EXTRAS

Our deli is a cornucopia of fabulous products from across Spain, whether that is our extensive range of cheese, meats, olives, or our superb range of cured fish from Spain's leading conservas companies. Some of the very best seafood comes out of tins in Spain. Here we list our most popular products, but if there is something you love on our shelves, ask your server and we will see if it is possible to open it up and serve it to you.

## Olives and Encurtidos a 3.2

- Mixed marinated olives** - a mix of everything
- Pelotín olives** – in a marinade of garlic, oregano and paprika
- Caspe olives** – strong Catalan olives with fennel and garlic
- Manzanilla olives** - juicy green Andalusian olives
- Verdial olives** - cracked green olives with paprika and oregano
- Empeltre olives** – black Catalan olives marinated in oregano
- Arbequina olives** - tiny Catalan olives, full of flavour
- Giant Gordal olives** - stuffed with fresh orange and chilli flakes (3.5)
- Red pepper stuffed Manzanilla olives**
- Pickled garlic** - crispy and flavoursome with no garlic breath!
- Giant caperberries** - crunchy with a mild nutty flavour
- Cornichons** - small, sweet and crunchy pickled gherkins
- Guindilla chillies** - sweet and sour pickled mild green chillies

## Snacks

- Kikones** - fried and salted giant corn kernels from Zaragoza 2.9
- Habas picantes** – spicy crispy baby broad beans 2.9
- Uncle Albert's Barnsley Pig** – lovely British pork scratchings 3.5

## Cheese

We have the largest selection of Catalan and Spanish cheese in the world, outside of Spain. Choose from our full range of international award winning cheeses from the deli counter. Many of our cheeses are unpasteurised. Please tell your server if you are pregnant or cannot eat unpasteurised cheese. Just choose your portion size and we will serve you fabulous cheese with Catalan fruit accompaniments.

- Small (1 cheese) 7.9
- Medium (2 cheeses) 10.9
- Large (3 cheeses) 13.9
- Chef's choice of 3 cheeses and accompaniments 12.9

### SHEEP'S MILK CHEESE m

- Díaz Miguel Manchego** – 3-4 months semi-curado Manchego p v
- Ojos de Guadiano Manchego** – 8 months curado Manchego
- Vicente Pastor** – long cured (16 months), similar to Pecorino
- Rosemary Manchego** – strong cured cheese wrapped in pork lard and rosemary leaves
- Idiazábal** – very lightly smoked Basque cheese
- Grazalema** – 12 months cured, wrapped in wheatgerm and pork lard g p
- Torta de Barros** – very soft fragrant torta style cheese from Extremadura v
- Roncal** – long matured strong cheese from Navarra
- Torta del Casar** – soft, complex unpasteurised sheeps milk cheese from Cáceres D.O.P., perfect for scooping with breadsticks – smelly, buttery and just glorious v
- Pastura with truffles** – soft creamy cheese from Extremadura with crushed Italian black truffles p

### GOAT'S MILK CHEESE m

- Garrotxa** – mild Catalan cheese with a mushroomy crust p
- Monte Enebro** – regal soft lemony goat's cheese, twice world cheese of the year from Ávila p
- Murcia al Vino** – wine soaked mild goat's cheese from Murcia p
- D'Atura** – mature hard pasteurised goats cheese from Catalunya with a creamy tang p
- Cal Fort** – pasteurised goat's cheese from Catalunya. Matured with charcoal to give an intensity of flavour with a smooth creamy finish p
- Cabra al pebre negre** – medium soft organic goats cheese, rolled in crushed black pepper
- Santa Gadea Black label** – strong Camembert-style organic cheese, nutty with a mild blue after-taste, from Burgos p

## COW'S MILK CHEESE <sup>m</sup>

**Ermesenda** – soft buttery and nutty cheese from Catalunya

**Mahón** – pimentón and oil rubbed sharp cheese from Menorca

**San Simon** – naturally smoked cone shaped Galician cheese <sup>p</sup>

**Montgomery Cheddar** – strong robust Cheddar, best in the UK by far

**Puig Pedros** – semi-hard unpasteurised Cows cheese from Catalunya, nutty notes with a sharp finish

**Cer** – mature mixed cow & goat's milk cheese from Catalunya; like a strong Manchego <sup>p</sup>

**Gruyere** – 18 month matured unpasteurised cheese from Switzerland, strong and nutty

## BLUE CHEESE <sup>m</sup>

**Valdeón Picos Blue** – cave cured in sycamore leaves, mid strength <sup>p</sup>

**Cabrales** – the strongest blue cheese in the world!

**El Blau Mar** – mild blue Catalan cheese; creamy and luxurious <sup>p</sup>

## FRUIT ACCOMPANIMENTS (1 PER CHEESE) <sup>v n</sup>

Membrillo – Quince jelly, Prune and walnut wheel

Fig and almond wheel, Sweet and sour figs

Fig and cinnamon relish

Red onion marmalade, Piccalilli

Apricot & cranberry chutney

## LARGE SHARING CHEESES <sup>v g m</sup>

These are all whole soft cheeses which make perfect centrepieces for between 2-6 people sharing; all are served with breadsticks for dipping

Torta de Cañarejal – a soft, acidic ewe's milk cheese

16.9

Half cheese for 2

8.9

Pasqualete Retorta – very soft, buttery ewe's milk cheese from Extremadura

12.9

Torta del Casar - unctuous, nutty, pungent, buttery scooping cheese from Extremadura

\*serves 8-16

30

# Charcuteria

**Chorizo** – from Alejandro of La Rioja (40g)

6.4

**Lomo** – sweet cured pork loin (40g) <sup>m</sup>

6.4

**Salchichón** – salami style embutido from Catalunya (40g)

8

# Cured Fish

We have a stunning range of canned and cured seafood from our deli shelves (ask our staff for pricing), including:

Mojama - air-dried and cured tuna loin from Andalucia (40g) <sup>n a</sup>

8

Boquerones – marinated anchovies on potato crisps <sup>a</sup>

7.3

Baby sardines on crostini <sup>g a</sup>

6

**Mejillones** mussels in escabeche <sup>a</sup>

**Navajas** razor clams <sup>a</sup>

**Zamburiñas** tiny queen scallops from the Rias Baixas in a traditional sauce <sup>a</sup>

**Pulpo** sliced octopus in a pimentón infused olive oil <sup>a</sup>

**Berberechos** glorious cockles from Galicia <sup>a</sup>

**Cold smoked sardines** light and delicately smoked <sup>a</sup>

**Cold smoked anchovies** large plump anchovies from the Cantabrian sea, lightly smoked <sup>a</sup>

## FOOD ALLERGIES & INTOLERANCES

Please tell your server immediately if anyone in your party has a food allergy or intolerance.

We label our menus with the three most common allergens <sup>g</sup> Gluten, <sup>m</sup> Milk, <sup>n</sup> Nuts.

<sup>a</sup> indicates that other allergens are also present. <sup>p</sup> mean Pasturised. Please refer to our full allergen matrix sheet for details and ask your server if you are unsure about anything. <sup>v</sup>

Vegetarian and Vegan <sup>g</sup>. We have a separate vegan menu, please ask your server. As we make everything ourselves, we use a wide range of allergen containing ingredients in our kitchen. We work to best practices, but this does not completely eliminate the chance of cross contamination. Some ingredients come in with a warning of 'may contain'; we do not label this in our menu, please check our allergen matrix, available from your server.

Lunya