

U R B A N
Deli and Bar

TSA

NORTHERN SPAIN 'LONG LUNCH' 17/02/24

MENU BY VITO SECHI

HOSTED BY TIM ATKINSON

WINES FROM THE SPANISH ACQUISITION

EXCLUSIVE EVENT

170.0 PP INCLUDING MATCHING WINES

ON ARRIVAL

2020 RAVENTOS I 'BLANC DE BLANCS' PENEDES

GALICIA: PULPO ALLA GALICIA

POACHED & CHARGRILLED OCTOPUS, PAPRIKA MAYO
SQUID INK CRAKER & SORREL

2021 CASTRO MARTIN 'SOBRE LIAS' ALBARINO, RIAS BAIXAS

CANTABRIA: SORROPOTÚN DE BONITO

TUNA BELLY STEWED IN TOMATO SAUCE, SKORDALIA MASH
CRISPY SHALLOTS, CUCAMELON

2021 ALEGRE VALGANON, VIURA, RIOJA

ASTURIAS: CROQUETAS DE JAMON

POTATO CROQUETTES WITH JAMON SERANO, ROASTED CAPSICUM
CHILLI & TOMATO COULIS

2021 HONORIO RUBIO 'TREMENDUS' GARNACHA/VIURA, RIOJA

PALATE CLENSER: SORBETE DE LIMÓN AL CAVA

LEMON CAVA SORBET

LA RIOJA: CHULETAS DE CORDERO AL SARMIENTO

GRILLED LAMB RUMP, GOLDEN BEETS, PIQUILLO PEPPER & LIME SALSA
PETITE BOUCHE OF CORIANDER

2020 TELMO RODRIGUEZ 'CORRIENTE' TEMPRANILLO, RIOJA

CHEESE COURSE: SELECCIÓN DE QUESOS

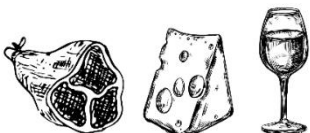
SELECTION OF SPANISH CHEESE & CONDIMENTS

2021 SCALA DEI GARNATXA, GARNACHA, PRIORAT

BASQUE COUNTRY: TARTA DE QUESO

BASQUE CHEESECAKE, LEMON CURD, CREME A LA DIPLOMAT

2021 TELMO RODRIGUEZ 'MR' MOSCATEL, RIOJA



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.