

UNO MAS

Christmas 2026

Sample dinner menu

Para picar

Sourdough and hojiblanca olive oil	€3.90
Gilda (1pc)	€4.00
Perello manzanilla olives	€4.80
Salted almonds	€4.90
Jamón croquetas (3pc)	€9.00
Padrón peppers	€9.00
Salchichón ibérico	€10.00
Morcilla ibérica	€10.00
Chorizo ibérico	€10.00
Lomo ibérico	€12.00
Cantabrian anchovy, ajo blanco and toast	€12.00
Squid à la plancha	€13.00
Jamón ibérico (paleta)	€16.00

Starter

Potato and onion tortilla
BBQ leeks, smoked Gubbeen, grape pickle and walnut
Mushroom fregola, shiitake, chanterelles and aged Manchego
Beef tartare, beer pickled onion, potato crisp and foie gras
Scallop crudo, clementine, chilli and hollandaise

Main course

Ricotta and chestnut agnolotti, onion squash, flower sprouts, hazelnut and Parmesan
Wild halibut, cauliflower, mussels, lovage and cider
Salt marsh duck, quince mustard, parsley root and blackberry
Octopus à la plancha, potato, broccoli and piparras
Salt aged Delmonico, béarnaise, beef dripping potatoes and bordelaise sauce **(serves two) (€10pp supplement)**

Sides

Charred cabbage, mustard and guanciale	€6.00
Fried maris piper potatoes, marjoram and garlic butter	€6.00
Kohlrabi, chicory, red onion and dill	€6.00

Dessert

Flan de queso
Poached pear, vanilla cream, almond, honeycomb and whiskey ice cream
Chocolate ganache, lime caramel, hazelnut and praline ice cream
Cheese: Délice de Bourgogne, Manchego, Fourme d'Ambert, lavash and quince **(€5pp supplement)**

€78 for three courses

Please mention any allergies to your server.

We serve unlimited filtered still and sparkling water at €1pp.