

# UNO MAS

## Sample Christmas lunch menu

### Para picar

|                                         |        |
|-----------------------------------------|--------|
| Gilda (1pc)                             | €4.00  |
| Sourdough and hojiblanca olive oil      | €4.80  |
| Perello olives and pickles              | €4.80  |
| Salted almonds                          | €4.90  |
| Jamón croquetas (3pc)                   | €9.00  |
| Padrón peppers                          | €9.00  |
| Salchichón ibérico                      | €10.00 |
| Lomo ibérico                            | €12.00 |
| Cantabrian anchovy, salmorejo and toast | €12.00 |
| Jamón ibérico (paleta)                  | €17.00 |

### Starter

Potato and onion tortilla  
Roast beetroot, Young Buck, pear, green peppercorn and walnut  
Scallop crudo, herb yoghurt, cucumber and jalapeño  
Rare beef tonnato and salsa verde  
Braised rabbit, roscoff onion, lentils and piquillo pepper

### Main course

Ricotta agnolotti, onion squash, sage butter and chanterelles  
Fried halibut, creamed spinach, trompettes and kohlrabi  
Salt marsh duck, coco bean, grape mustard and chicory  
Octopus à la plancha, ratte potato, sobrasada and kale  
Salt aged Delmonico, béarnaise, beef dripping potatoes and bordelaise sauce (**serves two**) (**€15pp suppl.**)

### 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  
Chocolate mousse and pistachio ice cream  
Clementine posset, almond and vanilla ice cream  
Cheese: Délice de Bourgogne, Manchego, Fourme d'Ambert, lavash and quince (**€5pp suppl.**)

**€69 for three courses**

Please mention any allergies to your server.  
We serve unlimited filtered still and sparkling water at €1pp.