



Food and Wine Matching £55 pp

First course

Cava and montaditos with leek and manchego (v)

Second course

White wine - with a selection of tapas to share:
Calamari with garlic mayonnaise, croquetas de bacalao (cod
croquettes), garlic mushrooms
(Vegetarian option: vegetarian croquettes, tortilla)

Third course

Red wine with a selection of tapas to share:
Finest filetitos (chilli fillet steak), pinchos (chicken and chorizo),
patatas bravas,
verduras (seasonal roasted veg)
(Vegetarian option: fresh salad, stuffed piquillo pepper)

OR

Chef's Surprise

At Evuna we recognize that Spain is more like a continent than a
country, so every
month at Evuna our wine expert imports some new wines from
boutique vineyards,
not normally known outside Spain. Our head chef expertly
matches our boutique new
wines with special tapas from a lesser known region of Spain.

To finish

Vanilla ice cream or crema
Served with a glass of Pedro Ximenez sherry