



# Sentido Restaurant

## *Festive Menu*

Wednesday - Saturday 12:00 - 14.30

Tuesday - Thursday 17:30 - 20:30

Two Courses £35

Three Courses £41

\*Available from 12th November until 21st December\*

\*Minimum table size of 4 people\*

\*All tables must be pre booked and menu selections pre ordered in advance\*



SENTIDO  
RESTAURANT



SPANISH FINE DINING  
WITH A BRITISH TOUCH

By Carlos & Lourdes





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## *Festive Menu 1*

### *Starters*

Roasted Mediterranean vegetable soup, Galician bread, butter

Iberico Ham Croquettes, crispy Iberico ham, garlic mayo, leaves

Gambas al ajillo. Jumbo king prawns, garlic, parsley, pimento de la Vera (smoked paprika), galician bread

Jamon y queso. Iberico ham, Manchego cheese, Catalonian fuet (dry-cured, thin, pork sausage) Spanish mini bread sticks

Goat cheese salad. Goat cheese, beetroot, caramelised red onion, walnut, radish, berries, edamame beans, balsamic glaze

### *Mains*

Paella (minimum for 2 people of any of the paellas), seafood, meat or vegetarian.

Sea bream, crispy kale, roasted tomatoes, silky mash, asparagus

Spanish stew. Pork cheeks, morcilla (Spanish black pudding), chorizo, chickpeas.

Galician bread

Fillet steak (6 oz), wild mushrooms, broccolini, Pedro Ximenez sherry, Rioja, thyme and shallot jus, patatas bravas

Veggie pasta. Rigatoni, rich tomato sauce, Mediterranean vegetable, parmesan

### *Puddings*

Almond cake (Spanish tarta de Santiago)

Basque baked cheesecake

Crema Catalana (Catalonian crème brulee)

Chocolate mousse, toasted pistachio crumb



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## *Festive Menu 2*

Spanish set menu

### *Starter*

Selection of tapas to share:

Mini Spicy Chorizos cooked in cider

Tortilla de patatas (Spanish omelette)

Mini croquettes selection: Blue cheese, mushroom & chistorra

(Spanish soft chorizo sausage)

Pa amb tomaquet

### *Main*

Paella (minimum for 2 people of any of the paellas), seafood, meat or vegetarian.

### *Pudding*

Almond cake (Spanish tarta de Santiago)

Basque baked cheesecake

Crema Catalana (Catalonian crème brulee)

Chocolate mousse, toasted pistachio crumb

### *Complete the experience*

Pair your pudding with any of our Spanish dessert wines (100 ml) £7.80

#### Dessert Wines

Sherry, Sandeman Jerez, 'Don' Fino, Andalucia, Spain

Sherry Sandeman Amontillado, Jerez, Andalucia

Valdespino, Pedro Ximénez 'El Candado' NV Jerez, Andalucia, Spain

Familia Castaño, 'Dulce' Monastrell 2018, Murcia, Spain



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