

# ENEKO

*Basque Kitchen & Bar*

## EXCLUSIVE USE CANAPÉ MENU

### Savoury

Croquetas  
Iberico ham  
Idiazabal cheese (v)

### Gildak

Gordal olive, anchovies, piperrak

### Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

### Oxtail on Milk Bread

Mushroom duxelle

### Anchovy and Tomato Compote

Sourdough bread

### Smoked Eel Brioche

Anchovy emulsion

### Hake Tempura

Parsley emulsion

### Cerdito Caliente

Iberico ham, tomato

### Sweet

### Torrija

Basque vanilla sponge, caramel crumble ice cream

### Bonbons

Red wine, chocolate

**Six canapés - £20 per person**  
**Eight canapés - £26 per person**  
**Ten canapés - £32 per person**

# EXCLUSIVE USE SIGNATURE MENU

## **Traditional Talo (v)**

Crispy corn talo, heritage tomatoes, basil emulsion

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## **Marinated Red Mullet**

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## **Cerdito Caliente**

Iberico ham, tomato

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## **Trigo (v)**

Wheat pasta, red pepper sauce, egg yolk, shaved truffle

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## **Grilled Salmon Fillet**

Mussels, asparagus, peas

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## **Seared Duck Breast**

Julienne of king oyster mushrooms, pickled red onion

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## **Light Peanut Sponge Cake**

Dark chocolate ice cream

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## **Raspberry Macaron**

Basil ganache

**£125 per person**

# EXCLUSIVE USE LUNCH AND DINNER MENU

## Starters

### **Traditional Talo (v)**

Crispy corn talo, heritage tomatoes, basil emulsion

### **Beetroot Tartare (v)**

Soufflé potato, barbeque sauce

### **Basque Duck Liver Parfait**

Txakoli wine-soaked apple compote

### **Trigo (v)**

Wheat pasta, red pepper sauce, egg yolk, shaved truffle

## Mains

### **Hake Tempura**

Red pepper sauce, parsley emulsion

### **Grilled Salmon Fillet**

Mussels, asparagus, peas

### **Seared Duck Breast**

Julienne of king oyster mushrooms, pickled red onion

### **Arroz de Setas (v)**

Basque oyster mushroom risotto, ceps emulsion

## Desserts

### **Torrija**

Basque vanilla sponge, caramel crumble ice cream

### **Strawberry Sorbet**

Rose marshmallow

### **Basque Cheesecake**

Idiazabal ice cream

### **Gatzatua & Rosemary**

Rosemary & chocolate cremoso, sheep's milk curd

£75 per person

Please kindly select one dish per course for the entire party

# **FOUR-COURSE SHARING MENU 1**

Menu for groups of 9 to 50 guests within the restaurant

## **Pintxos**

**Croquetas Selection**  
and  
**Iberico Ham on Crystal Bread**  
Tomato, garlic

## **Starters**

**Traditional Talo (v)**  
Crispy corn talo, heritage tomatoes, basil emulsion  
and  
**Suckling Pig Tempura**  
Slow-cooked pork shoulder, bacon sauce

## **Main Courses**

**Hake Tempura**  
Red pepper sauce, parsley emulsion  
and  
**Braised Pork Cheeks**  
Mushroom emulsion  
  
*served with*  
**Grilled Tenderstem Broccoli and Mashed Potato**

## **Desserts**

**Torrija**  
Basque vanilla sponge, caramel crumble ice cream  
and  
**Strawberry sorbet**  
Rose marshmallow

**£60.00 per person**

# FOUR-COURSE SHARING MENU 2

Menu for groups of 9 to 50 guests within the restaurant

## Pintxos

**Croquetas Selection**

and

**Oxtail on Milk Bread**

Slow-cooked oxtail, Idiazabal cheese

## Starters

**Traditional Talo (v)**

Crispy corn talo, heritage tomatoes, basil emulsion  
and

**Txipirones en su Tinta**

Basque style squid in ink sauce

## Main Courses

**Hake Tempura**

Red pepper sauce, parsley emulsion  
and

**Txuleta**

Rib of beef

and

**Rack of Lamb**

*served with*

**Grilled Tenderstem Broccoli, Mashed Potato and Green Salad**

## Desserts

**Basque Txakoli Sorbete**

and

**Gatzatua & Rosemary**

Rosemary & chocolate cremoso, sheep's milk curd

**Tea or coffee**

**£80.00 per person**

# VEGETARIAN SHARING MENU

Menu for groups of 9 to 50 guests within the restaurant

## Pintxos

### Idiazabal Cheese Croquetas

and

### Tortilla

Potatoes, eggs

## Starters

### Traditional Talo

Crispy corn talo, heritage tomatoes, basil emulsion  
and

### Beetroot Tartare

Soufflé potato, barbeque sauce

## Main Courses

### Arroz de Setas

Basque oyster mushroom risotto, ceps emulsion  
and

### Basque Menestra

Winter vegetable stew, slow-cooked egg, parsley emulsion

*served with*

**Grilled Tenderstem Broccoli** and **Mashed Potato**

## Desserts

### Torrija

Basque vanilla sponge  
and

### Basque Cheesecake

Idiazabal ice cream

**£60.00 per person**

Please inform your waiter regarding any allergies or dietary requirements.

All prices are inclusive of VAT at the current rate.

An optional service charge of 12.5% will be added to your bill.