

ENEKO

Basque Kitchen & Bar

FOUR-COURSE SHARING MENU 1

Designed to Share

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
and
Strawberry sorbet
Rose marshmallow

£40.00 per person

FOUR-COURSE SHARING MENU 2

Designed to Share

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

£60.00 per person

VEGETARIAN SHARING MENU

Designed to Share

Pintxos

Idiazabal Cheese Croquetas

and

Tortilla

Potatoes, eggs

Starters

Traditional Talo

Crispy corn talo, heritage tomatoes, basil emulsion
and

Beetroot Tartare

Pickled red onion, 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

Strawberry sorbet

Rose marshmallow

£40.00 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.

NEW YEAR'S EVE PARTY MENU

Designed to Share

À la carte menu also available on the night
4 Guests Minimum

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

£70 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.