

ENEKO

Basque Kitchen & Bar

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.

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"TO EAT IS TO PARTY" ENEKO ATXA

Pick and choose from our plates and grills to suit your appetite.

WINES FROM ENEKO ATXA'S FAMILY VINEYARD

Bizkaiko Txakolina, Basque Country, Spain

Glass 175ml

Gorka Izagirre 2017	9.50
G22 by Gorka Izagirre 2016	11.75
42 by Eneko Atxa 2015	16.50

LA CHARCUTERIA DE ENEKO

JOSELITO'S SPECIAL RESERVE FOR ENEKO

Jamon Iberico Joselito

45gms 20

90gms 39

La Tabla del Charcutero 24

Coppa, Chorizo and Salchichon
crystal bread and homemade pickles

Cheese Board 12

Assortment of cheeses with traditional Basque compotes

TXIKIAK

SMALL PLATES – TO SHARE

Beetroot Tartare (v) 9

Soufflé potato, barbeque sauce

Mushrooms Escabeche (v) 11

Roasted pumpkin, egg yolk

Traditional Talo (v) 12

Crispy corn talo, heritage tomatoes, basil emulsion

Txipirones en su Tinta 13

Basque style squid in ink sauce

Arroz con Almejas 9

Clams and rice, garlic, chives, parsley

Marinated Red Mullet 11

Beef Tartare 9

Anchovy emulsion, pickled mushrooms

Suckling Pig Tempura 11

Slow-cooked pork shoulder, bacon sauce

HANDIAK

LARGE PLATES – TO SHARE

Hake Tempura 18

Red pepper sauce, parsley emulsion

Grilled Octopus 19

Coriander marinade, chilli strands

Pisto Bilbaína (v) 12

Courgette, green pepper, tomato, poached egg

Braised Pork Cheeks 18

Mushroom emulsion

Slow-cooked Oxtail 18

Chickpea sauce

SUTAN

FROM OUR JOSPER CHARCOAL OVEN

Ideal for 2 to 3 to share

Bay of Biscay 43

5 Hand-dived scallops, paprika and cumin

Rack of Lamb 55

Grilled Whole Sole (600-800gms) 49

Parsley, garlic, chilli

Txuleta (700gms) 52

Rib of beef

ALBORAKO

SIDES

Green Salad 3.5

Pickled red onion

Grilled Tenderstem Broccoli 4

Add choricerro almond sauce 2

Charcoal Smoked Potatoes 5

Paprika emulsion

Stir Fried Courgette 4.5

Pine nuts, chive oil

Piperrak 7

Green Gernika peppers

Sourdough Bread 3

Basil emulsion butter

Mashed Potato 4

Apple compote

Please share your thoughts and follow us on: @EnekoLondon

