

LUJO CHEF'S SELECTION

LEEDS

Charcuterie, a selection of cheeses, vegetable mix, olives & pates.
Boquerones, a selection of Mediterranean breads & dipping oil.

LUXURY MIXED PAELLA

QUESO DE CABRA E HINOJO (V)

Soft, mild goat's cheese lightly battered & drizzled with honey,
served with braised fennel & beetroot crisps

ENSALADA AMBIENTE (VGO)

A generously proportioned salad of mixed leaves, fresh herbs, cucumber, peppers,
tomato & shallots finished with Feta cheese & Ambiente salad dressing

PULPO A LA GALLEGA

Slices of octopus served in the traditional way on a bed of confit potatoes,
drizzled with olive oil & sprinkled with pimenton

BISTEC DE ARRACHERA

Dry rubbed skirt of beef served with Jospers BBQ roasted onions & chimichurri

PATATAS BRAVAS (VGO)

Triple cooked potatoes dusted with spices & generously drizzled
with aioli & fresh tomato

ALCACHOFAS Y PATATAS (V)

Artichoke & confit potatoes roasted in a basil puree topped with a baked egg

MORCILLA

Burgos come to Yorkshire – our own blend of Yorkshire sausage meat & Spanish black
pudding encasing a soft boiled quails egg & deep fried until golden

WHOLE FISH OF THE DAY

Delicious whole fish cooked in our Jospers oven
over charcoal

£22.95 per person

*Experience
the
Glory
of Tapas*