

LUJO CHEF'S SELECTION

LEEDS

Charcuterie

A selection of our delicious deli boards with homemade bread and dipping oil

Choice of Luxury Paella, choose between
Mixed Seafood, Chicken & Chorizo or Vegetable (vgo)

ENSALADA AMBIENTE (VGO)

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

GAMBAS EN TEMPURA

Tiger prawns deep fried in lightly spiced tempura batter & served with a

FILETE DE HIEERRO PLANO

Barbecued 8oz flat iron steak with mole manteca onions served on a sizzling skillet

PATATAS BRAVAS (VGO)

Triple cooked sagitta potatoes served with aioli & spicy tomato sauce

CHEF'S SIGNATURE PASTILLE (VG)

Chargrilled piquillo pepper, sautéed mushrooms, smoked aubergine caramel, topped with herbed cashew cheese, wrapped in our homemade vegan pastry

POLLO Y POLENTA

Josper roasted chicken marinated in orange chermoula served with chilli & parmesan polenta chips

WHOLE FISH OF THE DAY

Delicious whole fish cooked in our Josper oven over charcoal

£25 per person

*Experience
the
Glory
of Tapas*

* Please note, a £10 per person deposit is required at the point of booking for parties of 8 or more on Friday after 5pm and all day Saturday. Deposits are non-refundable for any cancellations or changes made to your party size within 48 hours of your party booking.