

# LUJO CHEF'S SELECTION

FOSSGATE

## Charcuterie

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

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### Luxury Mixed Paella

#### Ensalada Ambiente (vgo)

Generously proportioned salad of mixed leaves, fresh herbs, cucumber, peppers, tomato & shallots finished with feta cheese & Ambiente salad dressing

#### Dorada a la Sal

Whole sea bream baked the Spanish way in a seasoned salt shell

#### Patatas Bravas (vgo)

Triple cooked potatoes dusted with a special blend of spices topped with a spicy tomato sauce

#### Canalones de Berenjena (v)

Roasted aubergine stuffed with herb feta served on a rich tomato garlic sauce

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#### Pulpo a la Gallega

Slices of octopus served in the traditional way on a bed of confit potatoes

#### Chorizo y Patatas

Caramelised chorizo and potatoes

#### Pecho de Vacuno

Slow roasted beef brisket, glazed in sweet sherry with wilted cos lettuce

#### Judias Verdes (vg)

Green beans pan fried in garlic with sundried tomatoes and pinenuts

£22.95 per person

*Experience  
the  
Glory  
of Tapas*