

# FIESTA DE CERDO

HULL

The premium cuts from the Pata Negra Pig we have chosen to include on this menu are some of our favourites, along with a Chistorra Chorizo which we think complement the Pata Negra dishes beautifully. We hope you'll enjoy them as much as we do.

## JAMÓN IBÉRICO DE BELLOTA

The distinctive nutty flavour of this Spanish delicacy results from the combination of exercise & a diet consisting almost exclusively of acorns, that the free range Pata Negra pigs enjoy.

## CARRILLADA IBERICA

Pedro Ximinez braised Iberico Pig Cheeks

## CHISTORRA CHORIZO & WHITE BEAN MASH

Josper roasted Chistorra chorizo served on a bed of rich garlic braised smashed white beans

*Secreto Iberica & Pluma Iberica served with a selection of sides*

## SECRETO IBERICA

Josper seared Secreto Iberica served with orange braised fennel

## PLUMA IBERICA

Josper seared Pluma Iberica served with coal roasted shallots

## SIDES

### GALICIAN POTATOES

Garlic confit potatoes finished with sea salt

### JUDÍAS VERDES

Green beans pan fried in garlic with sun dried tomatoes & pine nuts

£25.00 per person

*Experience  
the  
Glory  
of Tapas*