

LUJO CHEF'S SELECTION

HULL

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
potato, drizzled with olive oil & sprinkled with pimenton

Bistec con Chimichurri

Josper barbecued rump steak with chimichurri served on a bed of
confit potato

Patatas Bravas (vgo)

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

Escalivada (vg)

Josper roast citrus vegetables with a seed & nut crumb

Morcilla

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
Josper oven over charcoal

£22.95 per person

*Experience
the
Glory
of Tapas*