

HIDEAWAY

VEGETARIAN /

● CRISPY POLENTA "CHIPS"
WITH BASIL MAYONNAISE

PRASORIZO
GREEK RICE WITH ONIONS, LEEKS AND DILL

● TUSCAN WINTER SALAD
WITH LENTILS, SQUASH, FARRO AND POMEGRANATE

● ARANCINI
WITH BUTTERNUT SQUASH, SAGE AND GOAT CHEESE,
SERVED WITH ROCKET SALAD

● SFORMATINO OF CAULIFLOWER
BAKED CAULIFLOWER CAKE, WITH FONTINA CHEESE,
TRUFFLE AND WALNUTS

FISH /

● ROLLMOPS
MARINATED HERRINGS WITH APPLE AND FENNEL SALAD OR
APPLE SALAD

● PULPO ALA GALLEGA
BRAISED OCTOPUS SALAD WITH MARINATED POTATOES AND
PAPRIKA

● SALTED COD CROQUETTES
SAUTEED WINTER CABBAGE AND SEAWEED MAYO

● STUFFED CALAMARI
WITH POTATO AND PARSLEY, AND NEAPOLITAN ESCAROLE
STEW

MEAT /

● CRISPY OX CHEEKS
WITH TRUFFLE MASH AND SALSA VERDE

● FABADA ASTURIANA
PORK SHOULDER STEW WITH MORCILLA, CHORIZO AND WHITE
BEANS

● MILANESE STYLE MAC&CHEESE
WITH GORGONZOLA AND CRISPY CHICKEN

● CHARCUTERIE OF THE DAY
WITH CHEESES AND ARTISAN GARNISHES

● BEEF BURGER
ORGANIC BEEF, MATURE CHEDDAR, CHORIZO, MUSTARD MAYO

DESSERTS /

● CUSTARD CAKE
WITH ALMOND, AMARETTO SAUCE AND VANILLA ICE CREAM

● RUM BABA'
WITH CHAMBORD SYRUP, CREME CHANTILLY AND FRESH
RASPBERRIES

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.

(V) Vegetarian (G) Gluten (D) Dairy