# **OUR CHARCUTERIE**

Our Supplier Quercus is a family business from Salamanca that controls the whole production process in a traditional natural cycle by raising their animals in their own farm.

Feel free to mix up your choices between Cheese and Charcuterie

£8 £17 £20 1 CHOICE 3 CHOICES 5 CHOICES

## CHORIZO QUERCUS SELECCIÓN

Made from the finest lean meats of the acorn-fed 100% Iberian pig from Salamanca.

## SALCHICHON QUERCUS SELECCIÓN

Made from the finest lean meats of the acorn-fed 100% Iberian pig from Salamanca.

## LOMO QUERCUS

The cured marbled sirloin of the acorn-fed 50% Iberian pig. From Salamanca

## DEER CHORIZO

A lightly cured chorizo made with pure wild venison. It has a gamy, earthy flavour enhanced by the smokiness of the curing process

## WILD BOAR SALCHICHÓN WITH HERBS

Made from the finest wild boar meat, has a delicious gamy and nutty flavour.

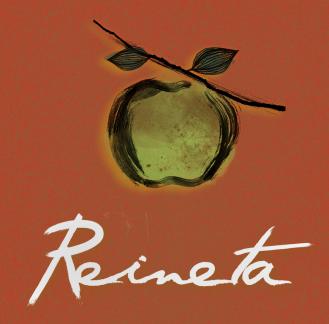
## SPICY IBERIAN CHORIZO

Smoked cured pork meat with a spicy touch for strong taste lovers.





A discretionary service charge of 12.5% will be added to table service



Cheese

Iberian

Charcuterie



# OUR CHEESE

All boards comes with membrillo (quince jelly), walnuts, bread sticks and crackers.

{Create your own Cheese & Charcuterie board}

You can Also add Special Cheeses to the board for an extra  $\pounds 5$ 

> Feel free to mix up your choices between Cheese and Charcuterie

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## ZAMORANO

Sheep's cheese made in the province of Zamora. This is a hard cheese, typically aged about 6 months. The cheeses are turned often and rubbed with olive oil, giving the cheese its characteristic dark colour.

## ROSEMARY MANCHEGO

Manchego style sheep's milk cheese coated in rosemary.

## TRUFFLE MANCHEGO

Sheep's Cheese made with raw milk from Castilla la Mancha, truffled flavoured.

## MANCHEGO D.O. AGED 12 MONTHS

Matured hard sheep's Cheese made with raw milk from Castilla la Mancha.

### IDIAZALBAL D.O

semi-soft smoked sheep's milk cheese with a rich nutty flavour from Bask Country.

## MAHÓN AGED 6 MONTHS

Hard cow's milk cheese, buttery, sharp, salty in taste.



**CABRALES** 

The best Spanish blue cheese from Asturias, made of raw cow's

milk. It is aged between two and four months in naturally formed

limestone caves. Creamy and firm.

ANTAR DE COVADONGA

Blue veined soft cheese made from a blend of meticulously selected

cow's milk from Asturias.

MURCIA AL VINO D.O Made from raw goat's milk. The term "al vino" refers to the washing

of the rind with red wine during maturation.

PAYOYO OLOROSO

Payoyo style goats's cheese, Coated in oloroso sherry.

**PAYOYO** 

Made with a mixture of goat's and sheep's milk from a local Payoyo

goats and Grazalema sheep. Its flavour is rich and tangy, the rind is cross-hatched, while the texture is creamier and softer than

manchego.

SANTA GADEA

From Burgos. Organic, soft-paste goat cheese with a populated crust

and creamy texture. It is creamy, but also firm

**GARROTXA** Traditional Catalan goat's milk cheese. Semi-firm, aged for 75

days. It has a moist, yet almost flaky texture that melts across your

tongue.

You can buy all our cheese and charcuterie to enjoy them at home.

Check our prices!



# SPECIAL CHEESES

£12.50

creamy and buttery at first, with mild floral touch and a balanced after-taste.

The name translates to "King Silo" an homage to the king of Asturias in the 700s. Aged in caved along the Nalon River, Rey silo's cheese are delicate and complex, truly an expression of the

Crafted with Spanish sheep's milk, the aptly named Cremoso, which is Spanish for "creamy", is small, ivory round with an edible rind, with mild flavour and pronounce tanginess that is the perfect match for the velvety texture.

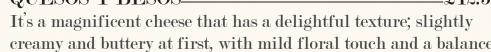
Cheese is covered with a layer of ash on the surface, which gives it mineral tones and aroma of mushrooms.

This cheese comes from Castilla y León. Made with fresh raw sheep's milk, which has been ripened for a minimum of 20 days. The flavour is mild, slightly sweet and richly creamy.

£10.00

This cheese comes from Extremadura, made with raw sheep's milk.

## QUESOS Y BESOS—



### REI SILO\_\_\_\_

£12.50

land and versions of some of the oldest classic Spanish cheeses.

# LA ANTIGUA\_\_\_\_\_

## LA LUNA NEGRA\_\_\_\_

£ 12.50

Goat cheese in ash. Characterized by a soft creamy texture. The

# CREAMY CHEESE PERFECT TO DIP AND SHARE

# CREMOSO CANAREJAL

# LA RETORTA\_\_\_\_\_

La Retorta has a smooth, dense and creamy texture, ochre and pungent rind with aromas of mustard and dry hay. Full bodied in flavours with noticeable bitterness at the finish.



