

# DEHESA

CASUAL FINE DINING IN THE HEART OF LONDON, INSPIRED BY THE FLAVOURS OF SPAIN & ITALY

## BAR SNACKS

Olive selection 4.5  
Padrón peppers 6.5  
Pan con tomate 6.5  
Rose harissa nut mix 4.5  
Patatas bravas, alioli 6.5  
Flatbread, garlic butter 5.5  
Focaccia, capocollo, manchego 9.5

## COMPARTIR BOARDS

*Our artisan selection of cheeses & charcuterie products from different regions of Italy & Spain.*

### CHEESE & CHARCUTERIE 18 SMALL | 28 LARGE

*3 cheeses with 3 different cuts.  
Served with seeded crackers, condiments & pickles.*

## SALT YARD SIGNATURE SNACK

Jamón ibérico & manchego croquetas 8

## HEAD CHEFS TASTING MENU 45PP

*\*The taster selection (for the table, minimum of 2 guests)*

## FISH

Crispy whitebait, alioli, lemon 8  
\*Pil pil tiger prawns, roasted garlic, red chilli oil 13  
Steamed Cornish mussels, shallot, tarragon, pan de coca 11  
\*Valencian arroz negro, baby squid a la planca, saffron alioli 11  
Pan roasted Cornish cod fillet, olive tapenade, pisto a la mancha 13

## MEAT

\*Solomillo ibérico pork, mojo moruno, roasted sweet peppers 15  
Chargrilled chorizo picanté, judion beans, sautéed wild mushrooms 9.5  
Rose harissa glazed chicken & padrón pepper pintxos, smoked paprika alioli 9.5  
\*Chargrilled ribeye steak, herbed butter, chimichurri, wild rocket 14  
Pork and beef albondigas, tomato ragu, sweet potato crisps 10.5

## VEGETABLES

Potato gnocchi, toasted walnut & basil pesto, pecorino 9.5  
Courgette flower, goat cheese, blossom honey 8.5 (each)  
\*Puglian burrata, smoked tomato salsa, basil oil, seeded crackers 12  
\*Marinated aubergine, baby tomatoes, goat curd, gremolata 9.5  
Roasted Delica pumpkin, squash purée, pickled red onion 9  
Classic tortilla, alioli 7.5 (made to order)

## DESSERT

Chestnut cheesecake, orange purée 7.5  
\*Pistachio & white chocolate buñuelos, whipped lemon ricotta 7.5  
Churros, dark chocolate sauce 7.5