

LUJO CHEF'S SELECTION

HULL

Charcuterie

A selection of our delicious deli boards with homemade bread and dipping oil

Choice of Luxury Paella, choose between Mixed Seafood, Chicken & Chorizo or Vegetable (vgo)

Ensalada Ambiente (vgo)

A generously proportioned salad of mixed leaves, fresh herbs, cucumber, peppers, tomato & shallots finished with Feta cheese & Ambiente salad dressing

Dorada de Cádiz

Roast whole bream on a bed of roasted Mediterranean vegetables with salsa verde dressing

Bistec con Chimichurri

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

Pinchos Vegetarianos (v)

BBQ'd skewers of halloumi cheese, watermelon & sugar snap peas

Secreto de Cerdo con Cebolla

Secreto is a fantastically tender & highly prized cut from the shoulder of the Pata Negra pig. We grill it & finish it with caramelised onions in lomo en manteca

Patatas Bravas (vgo)

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

Gambas en Tempura

Tiger prawns deep fried in a lightly spiced tempura batter & served with aioli

£22.95 per person

*Experience
the
Glory
of Tapas*