

# Estadio

November 2020

## Tapas

### House Made Bread

Served with Olive Oil 4

### Quesos

Idiazabal, Manchego, Mahon, Membrillo  
& Raisin Crisps 16

### Charcuterie

Jamon Serrano, Lomo Embuchado, Chorizo  
& Country Bread 28

### Butternut Squash Soup

Autumnal Spices, Honey & Pepitas 12

### Shishito Peppers

Blistered Peppers with Sea Salt 9.5

### Montaditos

Pan con Tomate 8  
Pan con Jamon with Manchego Cheese 12  
Roasted Beet Montadito with Goat Cheese 11

### Bocadillos

Chorizo & Idiazabal 6.5  
Filet of Sardine 6.5

### Croquetas

Wild Mushroom, Arugula & Roasted Red Pepper 10  
Jamon & Pickled Cucumbers 10

### Patatas Bravas

Potato, Brava Sauce & Alioli 11

### Crispy Cauliflower

Smoked Eggplant Tahini & Pickled Turnips 11

### Fried Eggplant

Garlic Alioli & Honey 10

### Crispy Brussel Sprouts

Sherry Carmelized Onions, Sweet Currant  
& Espelette Spiced Pine Nuts 12

### Tortilla Espanola

Onion, Potato, Hot Peppers & Alioli 14

### Buratta Salad

Squash, Parsnip, Radish, Baby Greens  
& Sherry Vinaigrette 15

### Grilled Octopus

Fingerling Potato Salad & Piquillo Pepper Sauce 15

### Broiled Oysters

Horseradish & Pimenton Cream with Breadcrumbs 15

### RT Calamari a la Plancha

Olive Oil, Garlic, Salsa Verde  
& Country Bread 16

### Shrimp Ajillo

Garlic, Parsley, Lemon, Red Chili  
& Country Bread 17

### Steamed PEI Mussels

Chorizo Chistorra, Shallots, Country Bread, Garlic  
& White Wine Sauce 17

### Spiced Grilled Chicken

Basmati Rice, Napa Cabbage Salad & Salsa Loca 17

### Seared Atlantic Salmon

Served over Sauteed Cauliflower, Mushroom, Butternut  
Squash & Scallions with a Piquillo Pepper Labne 19

### Hanger Steak

Poached Potato, Sautéed Chorizo  
& Valdeon Blue Cheese Sauce 21

## Postres

### Manchego Cheesecake

Quince Membrillo Glaze & Pistachio Granola 10

### Churros

With Chocolate Caliente 10