

STREET XO

A LA CARTE MENU

"Papas Arrugadas" 6.00 (V)

With Yuzu hot mayonnaise, chimole and emulsion of tomatillo...

"Steamed XO Club Sandwich" 2 pieces 14.50 Extra piece 8.00

Suckling pig, ricotta, quail egg and chilli mayonnaise!!!

Pekinese Dumplings... 3 pieces 14.50 Extra piece 5.50

Crunchy pig's ear, strawberry hoisin, Alioli and pickles!!

Croquettes "La Pedroche"... 4 pieces 16.50 Extra piece 4.50

Kimchi, sheep's milk, wild salmon, tobiko black and Lapsang Souchong tea.

Hot Smoked Hand-dived Scottish Scallops 2 pieces 16.00 Extra piece 8.50

With creamy citrus ponzu, coconut and kaffir lime reduction.

Usuzukuri-Carpaccio of Hamachi "Fish and Chips" 12 pieces 17.00

With Aji Amarillo and Yuzu.

Irish Oyster on Holiday to Acapulco! 4 pieces 20.00 Extra piece 5.00 (GF)

Robata-chargrilled Oyster, Gazpacho of Jalapeño & tomatillo verde, chlorophyll olive oil..

Ramen of Foie Gras & BBQ'd Guinea Fowl 2 bowls 22.00 Extra bowl 12.00

With black trompette mushrooms.

Vegan Korean Saam... 4 pieces 14.00 Extra pieces 3.50 (GF) (Ve)

With Aji Amarillo and Yuzu.

Our So Green Curry!!! 17.00 (GF)

Of Jalapeños & kaffir lime, grilled avocado, green peas and sautéed broccoli.

"Chili King Crab" Basque country style 30.00 Extra piece 15.00

With chipotles, golden beetroot and Txacoli emulsion.

Singapore Brioche XO ~2 pieces 6.00 Extra piece 3.00

Galician Octopus who spoke Indian... 25.00

Roasted tomatoes butter masala and squid ink crackers.

Korean Lasagne XO Style 18.00

Aged Galician beef, Shiitake, Gochujang hot & sour tomato sauce and cardamom béchamel.

Spanish "Socarrat" Paella 22.00

With Wok flamed langoustines and Japanese white sesame dressing.

Fillet of Cornish Sole in a Thai Meuniere... 28.00

Pink pepper and charcoal-grilled baby corn (2 fillets).

A Scottish Cow visits Mexico... 22.00 (GF)

Braised beef cheeks in a green curry of Jalapeños & kaffir lime, totopos corn and peas.

Robata-Pigeon Tandoori 18.00

Celeriac purée, Garam Masala pigeon jus, papadums and tamarind chutney (2 breasts).

The Lamb who travelled: Paris-Lima-Canton... 22.00 (GF)

Slow cooked milk-fed baby lamb shank, pomme purée à la Robuchon with Aji Amarillo and Chinese smoked tea.