



PRIVATE DINING MENUS

2020

TXIKIAK

SMALL PLATES

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

Beetroot Tartare (v)

Pickled onions, chives, olive oil caviar

HANDIAK

LARGE PLATES

Hake Tempura

Red pepper sauce, parsley emulsion

Pork Ribs

Pork sauce

and

Mushroom Rice (v)

Oyster mushrooms, ceps emulsion

ALBORAKO

SIDE DISHES

Mashed Potato (v)

Grilled Asparagus (v)

Garlic emulsion

GOXO-GOXO

DESSERT

Torrija (v)

Basque vanilla sponge

£40 per person

Menu designed to share

@enekolondon

Please inform your waiter regarding any allergies or dietary requirements. All prices are inclusive of VAT at the current rate. An optional service charge of 12.5% will be added to your bill.

TXIKIAK

SMALL PLATES

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

Beef Tartare

Anchovy emulsion, pickled mushrooms

HANDIAK

LARGE PLATES

Hake Tempura

Red pepper sauce, parsley emulsion

Roasted Aubergine (v)

Burnt aubergine purée, pepper sauce

Mushroom rice (v)

Seasonal mushrooms, ceps emulsion

Txuleta (700g)

28-day dry-aged rib of beef OR

Rack of Lamb

Slow-cooked, finished in a charcoal oven

ALBORAKO

SIDE DISHES

Mashed Potato (v)

Grilled Asparagus (v)

Garlic emulsion

Green Salad (v)

Pickled onions

GOXO-GOXO

DESSERTS

Sorbete de Txakoli (v)

Lemon granita, txakoli cocktail

Torrija (v)

Basque vanilla sponge, sheep's milk ice cream

£60 per person

Menu designed to share. A supplement of £6 per person will be added, for menus that include both choices of Lamb and Txuleta. Menu includes English breakfast tea or filter coffee

@enekolondon

Please inform your waiter regarding any allergies or dietary requirements. All prices are inclusive of VAT at the current rate. An optional service charge of 12.5% will be added to your bill.