

# **ENEKO**

*Basque Kitchen & Bar*

**EXCLUSIVE EVENTS MENUS**  
**SPRING/SUMMER 2019**

# TXIKIAK

## SMALL PLATES

*Chi-fee-ak*

### **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

### **Mushroom Rice (v)**

Oyster mushrooms, ceps emulsion

# ALBORAKO

## SIDE DISHES

### **Grilled Tenderstem Broccoli (v)**

### **Mashed potato (v)**

# GOXO-GOXO

## DESSERT

*Go-cho-go-cho*

### **Torrija**

Basque vanilla sponge

**£40 per person**

@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

Chi-fee-ak

### Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

### Txipirones

Squid tempura, caramelised onions

### Beef Tartare

Anchovy emulsion, pickled mushrooms

# HANDIAK

## LARGE PLATES

### Hake Tempura

Red pepper sauce, parsley emulsion

### Roasted aubergine (v)

Burnt aubergine purée, pepper sauce

### Txuleta (700g)

28-day dry-aged rib of beef OR

### Rack of Lamb

Slow-cooked, finished in a charcoal oven

# ALBORAKO

## SIDE DISHES

### Grilled Tenderstem Broccoli

### Mashed potato

### Baby Gem Salad

# GOXO-GOXO

## DESSERTS

Go-cho-go-cho

### Sorbete de Txakoli

Lemon granita, txakoli cocktail

### Arroz con Leche

Basque rice pudding

£60 per person

Menu designed to share  
Includes English breakfast tea or filter coffee

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