



HISPANIA
KENSINGTON

CHRISTMAS MENU

70£ (VAT included)

Menu designed by our gastronomic director, Marcos Morán, National Gastronomy Award, 3 Soles Repsol and Michelin Star

Welcome glass of Cava Juve Camps Reserva de Familia

APPETIZERS

Crujientes de quesos españoles

Toffee flavoured filo pastry filled with a blend of Spanish cheeses (v)

Buñuelo de Salmonete y alioli de ajo asado

Red mullet fritter with alioli



STARTER

(choose one)

Ensaladilla rusa con anchoas del Cantabrico

Spanish potato egg, carrot, tuna and olives salad with Cantabric sea anchovies



Seleccion de nuestras croquetas de jamon iberico y puerro

Selection of our homemade croquettes of Iberian ham and leek



Crema caliente de la huerta con couscous de verduras

Warm veggie soup with vegetables couscous



MAIN

(choose one)

Lomo de bacalao al pilpil con espinacas

Cod loin pilpil basque style and spinach



Carrilleras de cerdo iberico de bellota con parmentier trufada y castana

Iberian acorn pork cheeks with truffle puree and chestnut



Berenjena asada con ragout de setas y pure de chirivía

Charred aubergine, mushroom ragout and parsnip puree



DESSERT

Crema de arroz con leche caramelizada

Caramelised creamy rice pudding



Degustación de turrónes españoles tradicionales

Tasting of popular Spanish nougats



Hispania is awarded with the "Alimentos de España" prize by the Ministry of Agriculture, Fisheries and Food and the "Marqués de Busianos" prize by the Royal Academy of Gastronomy for the promotion of Spanish Gastronomy in the world.





HISPANIA
KENSINGTON

CHRISTMAS MENU

85£ (VAT included)

Menu designed by our gastronomic director, Marcos Morán, National Gastronomy Award, 3 Soles Repsol and Michelin Star

Welcome glass of Cava Juve Camps Reserva de Familia

APPETIZERS

Panipuri crujiente de steak tartar a cuchillo

Panipuri steak tartar

Crunchy de quesos españoles

Toffee flavoured filo pastry filled with a blend of Spanish cheeses

Buñuelo de salmonete y alioli de ajo asado

Red mullet fritter with alioli



STARTER

(choose one)

Terrina de foie casera, manzana, y frutos rojos

Homemade, foie gras terrine and red berries

Salpicon de rape y langostinos con vinagreta de piquillos y yema de huevo

Monfish and prawns salad, roasted pepper, egg yolk vinagrette



MAIN

(choose one)

Lubina salvaje, ratte de patata y berenjena ahumada

Wild sea bass, potato ratte, smoked aubergine

Lingote de cochinito de Segovia, pure de calabaza y jugo trufado

Segovian suckling pig, pumpkin puree and truffle jus

Solomillo con foie

Fillet of beef with foie gras



DESSERT

Tarta de quesos españoles Hispania

Homemade Spanish cheese cake Hispania

Degustación de turrónes españoles tradicionales

Tasting of popular Spanish nougats



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MENU CHRISTMAS EVE

120£ (VAT included)

Menu designed by our gastronomic director, Marcos Morán, National Gastronomy Award, 3 Soles Repsol and Michelin Star

Welcome glass of Cava Juve Camps Reserva de Familia

APPETIZERS

Anchoa de Santona, brioche casero y queso ahumado

Santona anchovy, brioche and smoked cheese

Crunchy de quesos españoles

Toffee flavoured filo pastry filled with a blend of Spanish cheeses

Blini de foie con frutos rojos

Blini with foie grass, red fruits

Croqueta casera de puerro, ajo negro

Homemade leek croquette, black garlic



STARTER

Tartar de atun rojo con sopa fría de ajoblanco

Red tuna tartar with andalucian 'ajoblanco'



FISH

Rape con bisque y vegetales del mar

Monkfish with seafood bisque and seaweed



MEAT

Cordero lechal, patata, cebollitas con tomillo y ajos asado

Suckling lamb, potatoes, baby onions thyme and roasted garlic



DESSERT

Tarta de quesos españoles Hispania

Homemade Spanish cheese cake Hispania



Degustación de turrónes españoles tradicionales

Tasting of popular Spanish nougats



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MENU NEW YEARS EVE

120€ (VAT included)

Menu designed by our gastronomic director, Marcos Morán, National Gastronomy Award, 3 Soles Repsol and Michelin Star

Welcome glass of Cava Juve Camps Reserva de Familia

APPETIZERS

Anchoa de Santona, brioche casero y queso ahumado

Santona anchovy, brioche and smoked cheese

Crunchy de quesos españoles

Toffee flavoured filo pastry filled with a blend of Spanish cheeses

Blini de foie con frutos rojos

Blini with foie grass, red fruits

Buñuelo de salmonete con alioli de ajo asado

Red mullet fritter with alioli



STARTER

Salpicon de rape y langostinos con vinagreta de piquillos y yema

Monkfish and prawns salad with red peppers and egg yolk vinaigrette



FISH

Lubina con ratte de patata y berenjena ahumada

Wild seabass, potato ratte and smoked aubergine



MEAT

Lingote de cochinitillo con pure de calabaza, vegetales y jugo trufado

Suckling pig with pumpkin puree, vegetables and truffle jus



DESSERT

Flan cremoso al huevo con chantilly al 'palo cortado

Creamy egg flan with 'Palo Cortado' chantilly



Degustación de turrónes españoles tradicionales

Tasting of popular Spanish nougats



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