HOLBORN

à la carte menu



HOLBORN



Prices are shown in £GBP.

Please inform your server of any allergies or dietary restrictions, and we will do our best to accommodate your preferences. (V) Vegetarian. (VE) Vegan. (GF) Gluten Free.

An optional service charge of 13% will be added to your bill.

ANTIPASTI - ENTRANTES

Pan con Tomate (VE) Grilled Sourdough with fresh Tomato, Garlic and Olive oil.	7
Arancini Ragù Crispy risotto balls filled with rich Beef ragu, served with Sriracha mayo.	8
Croquetas de Patata (V) Golden-fried Croquettes served with Roasted Garlic Aioli.	8
Padrón Peppers (VE) Blistered Spanish peppers, lightly salted.	8
Boquerones en Salsa Verde White Anchovies marinated in White Vinegar, served with Parsley and Garlic sauce.	9
Bufala Caprese Salad (V) Buffalo Mozzarella from Puglia, heritage Tomatoes and fresh Basil.	10
Fried Calamari Lightly fried Calamari served with a Mustard and Sweet Chili Mayo.	10
Gambas al Ajillo Pan-fried King Prawns with Garlic Butter, Cherry Tomatoes and Parsley.	12
Cozze al Vino Bianco Steamed Mussels with Garlic, Parsley, White Wine, Black Pepper and a hint of Lemon.	12
Bresaola e Rucola Bresaola, Rocket, Parmesan, Crostini and Extra Virgin Olive Oil.	13
Mediterranean Board (To Share) Parma ham, Mortadella, Chorizo, Manchego cheese, Gorgonzola Piccante, Olives and Picos pan.	16
ARRIVAL 17.10.2016 17.10.2016 17.10.2016	

SECONDI - PRIMEROS

Chicken Caesar Salad Crisp Romaine Lettuce, Parmesan, Grilled Chicken and crunchy Croutons with Caesar Dressing.	12
Salmon Salad Grilled Salmon on a bed of mixed leaves, Avocado, and a touch of Honey Mustard.	14
Creamy Zucca Soup (VE) A silky Pumpkin soup with Mediterranean spices, served with crisp Crostini Bread.	14
42 Holborn Burger House-made Beef Burger with Fresh Greens, Dijon Mayo and Parmesan Fries.	16
Artichokes & Peppers (VE) Artichokes and sweet Piquillo Peppers, finished with a zesty Ravigote Sauce.	20
Pollo alla Crema di Funghi Grilled Chicken breast with a rich Mushroom cream, paired with seasonal Greens.	24
Seabass alla Griglia Grilled Seabass accompanied by Baby Carrots and Tenderstem Broccoli.	24
Duck Leg & Roast Potatoes Slow-cooked Duck leg served with Blueberry Sauce accompanied with Grilled Asparagus and Roasted Potatoes.	27
Galician Octopus Sliced Octopus with Potatoes and a hint of smoked Paprika.	28
Sirloin Steak with Mash & Green Peas 21 days aged Sirloin with Mash Potatoes, Green Peas and a velvety Peppercorn sauce.	29
BORNEUS TI	

BARCELONA AIRPORT



CONTORNI - GUARNICIONES

Classic Fries	5
Parmesan and Truffle Fries	7.5
Mixed Leaves Salad	5
Creamy Mash Potatoes	5
Steamed Tendestem Broccoli	5.5
Green Beans & Butter	6

DOLCI - POSTRES

desserts

Choice of Vanilla, Chocolate or Strawberry, served with a Chocolate drizzle. (Medium or Large)	5//
Affogato Caffè Vanilla Gelato topped with a shot of hot Espresso.	7
Lemon Sorbetto A light and refreshing Lemon sorbet.	8
Tiramisù Classico Layers of espresso-soaked Lady fingers, Mascarpone cream and Cocoa powder.	8
Tarta de Santiago Almond cake with a scoop of Vanilla Gelato.	8







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