CHARCUTERIE & BAR SNACKS

**BAR SNACKS**

chargrilled flat bread, arbequina olive oil

4.50

pan con tomate

4.50

nocellara olives

3.50

smoked almonds

3.00

boquerones

3.50

padrón peppers

5.50

**CHARCUTERIE**

jamón ibérico de bellota aged 5 years

*castilla y león*

10.00 | 20.00

spanish selection

*chorizo magno, salchichón de vic, lomo de teruel*

12.00

italian selection

*salame toscano, fiocco di culatello, cappocollo*

12.00

chilli & majoram salame

8.00

**CHEESE**

spanish selection

*torta de barros, ermesenda, castellot*

12.00

italian selection

*toma margot, testun al vino, cravot*

12.00

three manchegos, membrillo

*la mancha, sheep's milk*

11.00

mahón a la plancha, fig, blossom honey

5.50

TAPAS

**MEAT**

corn fed chicken thigh a la plancha, parsley orzo & pickled fennel

7.50

chorizo picante, red wine, celeriac & homemade focaccia

6.75

chargrilled flat iron, rucola salsa verde & radish

9.00

confit gloucestershire old spot pork belly, cannellini beans & rosemary

9.50

braised lamb belly, smoked aubergine & baby artichokes

8.5

**FISH**

smoked haddock croquetas & dill emulsion

6.50

charred mackerel, horseradish, kohlrabi & dill

7.50

poached cod, green courgette, broad beans & black olive

8.25

steamed mussels, clams, cider & samphire

9.00

confit sea trout, cime di rapa, red chilli & chickpeas

8.50

**VEGETABLES**

courgette flower, monte enebro & blossom honey (each)

5.25

spinach malfatti, peas, mint & ricotta salata

7.50

baby artichokes, borlotti beans, panizze & ras el hanout

7.50

chargrilled asparagus, cured egg yolk & watercress

8.75

patatas bravas & alioli

4.50

classic tortilla (made to order)

6.00

GROUP SET MENU

**SET MENU £35.00pp**

Our set menus are designed for groups of 8 and above

**TO START**

nocellara olives

chargrilled flat bread, arbequina olive oil

fiocco di culatello

**FISH**

charred mackerel, horseradish, kohlrabi & dill

poached cod, green courgette, broad beans & black olive

confit sea trout, cime di rapa, red chilli & chickpeas

**MEAT**

chorizo picante, red wine, celeriac & homemade focaccia

corn fed chicken thigh a la plancha, parsley orzo & pickled fennel

braised lamb belly, smoked aubergine & baby artichokes

**VEGETABLE**

baby artichokes, borlotti beans, panizze & ras el hanout

spinach malfatti, peas, mint & ricotta salata

classic tortilla

**CHOICE OF DESSERTS**

coffee, mascarpone & chocolate tiramisu

panna cotta, rhubarb & ginger meringue

salted chocolate, malt cream & hazelnut

**CHEF'S SELECTION £40.00pp**

Our set menus are designed for groups of 8 and above

**TO START**

nocellara olives

chargrilled flat bread, arbequina olive oil

jamón ibérico de bellota

**FISH**

steamed mussels, clams, cider & samphire

poached cod, green courgette, broad beans & black olive

smoked haddock croquetas & dill emulsion

**MEAT**

chargrilled flat iron, rucola salsa verde & radish

confit gloucestershire old spot pork belly, cannellini beans & rosemary

corn fed chicken thigh a la plancha, parsley orzo & pickled fennel

**VEGETABLE**

spinach malfatti, peas, mint & ricotta salata

chargrilled asparagus, cured egg yolk & watercress

patatas bravas & alioli

**CHOICE OF DESSERTS**

coffee, mascarpone & chocolate tiramisu

panna cotta, rhubarb & ginger meringue

salted chocolate, malt cream & hazelnut

PUDDING

**PUDDINGS**

salted chocolate, malt cream & hazelnut

7.00

coffee, mascarpone & chocolate tiramisu

7.00

affogato, px ice cream & espresso

4.75

panna cotta, rhubarb & ginger meringue

7.00

chocolate & coffee truffle

1.50

**CHEESE (DESSERT)**

italian selection

*toma margot, taleggio, cravot*

12.00

spanish selection

*torta de barros, ermesenda, castellot*

12.00

mahón a la plancha, fig, blossom honey

5.50

three manchegos, membrillo

11.00

COCKTAILS

**CLASSIC**

bellini

*prosecco with white peach, raspberry or passion fruit*

9.00

spritz

*aperitivo, aperol or campari with prosecco*

9.00

negroni

*gin, vermouth & campari*

9.00

classic martini

*choice of sipsmith vodka or gin*

11.00

espresso martini

*element 29 vodka & kalhua*

10.00

salt yard bloody mary

*vodka, fino colosia sherry & all the trimmings*

10.00

old fashioned

*rittenhouse rye, agostura bitters*

11.00

**NON-ALCOHOLIC**

virgin martini

*raspberry, cranberry, apple &lime*

5.00

grapefruit & basil mojito

*grapefruit, basil, black pepper with soda*

5.00

tea-tox

*iced wild rooibos, lemon verbena & peppermint tea with juniper, elderflower & grapefruit*

6.00

seedlip non alcoholic gin & franklin & sons tonic

*world’s first distilled non-alcoholic spirit with flavours of citrus spice.*

6.50

SPARKLING & ROSÉ

**SPARKLING**

cava brut, mas macià (xarel-lo/parellada/macabeo, penedés)

*honeyed, rich but fresh. champagne method*

8.00 | 36.00

prosecco, breganze (glera, veneto)

*peach & pear flavours, light with a gentle fizz*

8.50 | 38.00

rosanna, ettore germano (nebbiolo, piedmont)

*enchanting sparkling rose. noble grape variety*

55.00

veuve clicquot yellow label (pinot noir/chardonnay, champagne nv)

*bold, unique complexity & freshness*

14.00 | 78.00

cà del bosco, cuvée prestige (pinot noir/chardonnay, lombardy nv)

*a beautiful structure. bready nose*

94.00

**ROSÉ**

chiaretto leccio, cascinone (pinot nero/barbera, piedmont 2015)

*delicate bitter cherry, redcurrant fruit. crisp acidity*

7.75 | 30.00

rosé del drago, musella (corvina, veneto 2016)

*tangy raspberry, fragrant cherry flavours. provencal style*

45.00

WHITE

**LIGHT TO MEDIUM**

ca’ di ponti, adria vini (grillo, sicily 2017)

*honeyed, floral & spicy nose, hints of ginger & stone fruit. vegan*

6.00 | 23.00

colle dei tigli, lenotti (cortese/garganega, veneto 2017)

*gavi meets soave, flavours of peach and apple with a dry finish*

30.00

caldora, farnese (trebbiano, abruzzo 2016)

*loquat & peach, floral with white flower scent*

8.00 | 31.00

txakoli di getaria, ameztoi (hondarrabi, basque country 2017)

*intense green fruit. light sparkle*

39.00

la val finca arantei, bodegas la val (albariño, rias baixas 2016)

*floral aromas of citrus & peach. minerality balanced by stone fruit, lime & white spice*

45.00

**MEDIUM TO FULL**

il badalisc (pinot grigio, veneto 2017)

*honeyed fruit balanced by lemony acidity. fresh, dry finish*

6.75 | 27.00

bianco, rosade furlane (friulano/sauvignon blanc, friuli 2016)

*acacia blossom, tropical fruits with hints of walnuts & spices*

8.25 | 32.00

cantina de monteforte soave classico (garganega, veneto 2015)

*white fruit, almond blossom nose. waxy & complex palate with a citrus finish*

33.00

vetiver, bodegas ontañón (viura, rioja 2014)

*pear & jasmine, tropical notes. well-integrated oak*

9.25 | 36.00

cantina del giogantinu (vermentino, sardinia 2016)

*mediterranean herb; dry & smooth*

37.00

pipoli, vigneti del vulture (greco/fiano, basilicata 2016)

*white flower, peach, tropical fruit. intense citrus finish*

37.00

ontañón, bodegas ontañón (tempranillo blanco, rioja 2016)

*minerality & balance with ripe stone fruit characters, crisp acidity & a lengthy finish*

40.00

bianco del drago, musella (garganega/chardonnay, veneto 2015)

*citrus fruit. nuttiness & spice*

44.00

toh, cantina di lenardo (friulano, friuli venezia giulia 2015)

*soft, juicy & round, bitter almonds*

11.5 | 45.00

**FULL**

cantine carpentiere (uva di troia, puglia 2016)

*stone fruit, honey, rich. organic*

10.25 | 40.00

gewurztraminer, bottega vinai (gewurztraminer, trentino 2016)

*rose petal & citrus peel, a classic gewurztraminer*

42.00

vadiaperti (greco di tufo, campania 2016)

*terroir-driven with smoky, mineral characters from nearby vesuvius*

47.00

castello di neive (riesling, piedmont 2015)

*full bodied but delicate, with floral & spiced aromas*

58.00

cinerino, marziano abbona (viognier, piedmont 2013)

*apricot, stone fruits, flint & vanilla. an italian take on rhone valley*

64.00

RED

**LIGHT TO MEDIUM**

fauno murviedros (garnacha/ shiraz/ monastrell, valencia 2016)

*ripe black fruit, supple tannins, fresh, juicy acidity. pepper & spice*

6.00 | 23.00

honoro vera, bodegas juan gil (monastrell, jumilla 2016)

*raspberry, strawberry & earthy flavours*

6.75 | 26.00

nicosia (frappato, sicily 2016)

*sour cherry, tart juicy fruit*

38.00

pojer e sandri, azienda agricola (pinot nero, alto adige 2016)

*berries, light zesty acidity & mild tannins*

53.00

**MEDIUM TO FULL**

torre del falasco, cantina valpantena (corvina, veneto 2016)

*juicy red fruit, slightly dried grapes. a classic young valpolicella*

7,00 | 27.00

brindisi riserva, sampietrana (montepulciano/negroamaro puglia 2015)

*concentrated dark fruits, round, deep & full*

8.75 | 34.00

luma, cantine cellaro (syrah, sicily 2016)

*intense ruby colour, violet notes. lightly tannic, full & persistent aroma*

10.00 | 39.00

lealtanza crianza, bodegas altanza (temperanillo, rioja 2015)

*sweet red cherry, liquorice. hint of smoke*

10.50 | 41.00

elías mora, bodegas elias mora (tempranillo, toro 2015)

*forest fruits, coconut, dark chocolate finish*

42.00

russolo collezione (refosco, friuli 2015)

*hedgerow berries, pepper, fresh ground coffee*

45.00

barbera d’alba, giacomo fenocchio (barbera, piedmont 2015)

*strawberries, blackberries, savoury spices*

48.00

le corti chianti classico, san casciano di val di pesa (sangiovese, tuscany 2014)

*red currant & raspberry jam, undertone of spice, pepper, leather & walnut. vegan*

51.00

án2, ánima negra (callet/mantonegre/fogoneu, mallorca 2015)

*crunchy red fruits, tobacco & vanilla*

59.00

corimbo, bodegas la horra (tempranillo, ribera del duero, 2013)

*blackberry & black plum, pine forest herbs. deep minerality*

62.00

**FULL**

gran passione rosso (merlot/corvina, veneto 2017)

*sweet ripe dark cherry, plum, vanilla & christmas spice*

10.50 | 42.00

valpolicella superiore ripasso, musella (barbera/corvina/rond, veneto 2015)

*cedar & leather notes, supple on the palate. rich but refreshing*

65.00

taberner, huerta de albala (syrah, andalucía 2014)

*sweet berried fruits, silky lush texture*

69.00

viña tondonia, reserva, lópez de heredia (tempranillo, rioja 2004)

*elegant & idiosyncratically traditional. developed, soft & complex*

90.00

PUDDING WINES & SHERRIES

**PUDDING WINES**

donnafugata, kabir (moscato di pantelleria, sicily 2016)

*white melon, orange blossom & rose. crisp & fresh*

6.75

reciotto della valpolicella, allegrini (corvina/rond, veneto 2011)

*dark cherries, floral notes & pepper*

9.50

endidae passito, castelfeder (gewurztraminer, alto adige 2011)

*tropical fruit, honey blossom. outstanding acidity*

10.00

schweizer, franz haas (moscato rosa, alto adige 2016)

*roses, cloves & cinnamon. a touch of orange peel*

11.00

**SHERRIES**

la gitana, manzanilla (125ml)

*easy drinking, light & dry*

6.50

pastrana, hidalgo, manzanilla pasada (125ml)

*unique single-vineyard aged manzanilla*

7.75

colosia, fino (125ml)

*with apple flavours and a hint of seashells*

8.00

la gitana, seco faraon, oloroso (75ml)

*dried fruit flavours, toffee & caramel. dry yet rich*

9.25

fernando de castilla, palo cortado (75ml)

*hazelnut & honey. fine, dry & elegant*

16.00

bodegas hidalgo, amontillado napoleon (75ml)

*dry, mellow & nutty with a touch of wood ageing on the finish*

6.00

CELLAR COLLECTION

**CELLAR COLLECTION**

valbuena, vega sicilia (cabernet sauvignon/merlot/tempranillo, ribera del duero 2010)

*ripe red fruit, earthy undertones, reminiscent of a burgundy in its minerality & mushroom aroma*

100.00

gran reserva 904, la rioja alta (tempranillo/graciano, rioja alta, 2007)

*red fruit with hints of roasted coffee, spices & dried fruits.*

115.00

barbaresco bricco asili, ceretto (nebbiolo, piedmont, 1998)

*vibrant & youthful, with balanced fruit & acidity*

120.00

barolo le rocche del falletto, bruno giacosa (nebbiolo, piedmont, 2003)

*intense garnet colour, baked fruit, herb & undergrowth tones*

150.00



**ADDRESS**

## 25 Ganton Street

## TAPAS

**MEAT**

corn fed chicken thigh a la plancha, parsley orzo & pickled fennel

7.50

chorizo picante, red wine, celeriac & homemade focaccia

6.75

chargrilled flat iron, rucola salsa verde & radish

9.00

confit gloucestershire old spot pork belly, cannellini beans & rosemary

9.50

braised lamb belly, smoked aubergine & baby artichokes

8.5

**FISH**

smoked haddock croquetas & dill emulsion

6.50

charred mackerel, horseradish, kohlrabi & dill

7.50

poached cod, green courgette, broad beans & black olive

8.25

steamed mussels, clams, cider & samphire

9.00

confit sea trout, cime di rapa, red chilli & chickpeas

8.50

**VEGETABLES**

courgette flower, monte enebro & blossom honey (each)

5.25

spinach malfatti, peas, mint & ricotta salata

7.50

baby artichokes, borlotti beans, panizze & ras el hanout

7.50

chargrilled asparagus, cured egg yolk & watercress

8.75

patatas bravas & alioli

4.50

classic tortilla (made to order)

6.00

### REFUEL WITH BRUNCH IN SOHO AT DEHESA

If you find yourself shopping in Carnaby this weekend make sure you stop by at Dehesa to refuel with our new brunch menus, which run alongside our all-day offerings.

Dishes on our new brunch menus include Sobrasada Toast with Caramelised Mahon; Grilled Sardines on Toast with Tomato and Fresh Basil; and Avocado and Grilled Spring Onions on Flatbread with Chilli, Garlic and Poached Egg.

Salt Yard blend coffees, loose leaf teas, and seasonal cold-pressed juices will all be available, as well as our Salt Yard Bloody Mary – made with Fino sherry and Guindilla peppers!

Brunch at Dehesa is served from 10AM on Saturdays and Sundays and from 11AM at Ember Yard.