

ego

mediterranean

A Spanish Fiesta

egorestaurants.co.uk

Welcome to Ego! Settle in, relax and let us transport your taste buds with our delicious, seasonal ingredients, always served with a smile!

ENJOY FOR £29.95 PER PERSON

FOR THE TABLE

Inspired by traditional Spanish para picar, perfect for grazing while you sip and settle in

PARA PICAR **n**

Gordal Olives, Marcona Almonds and Pan con tomate with boquerones, Serrano Ham and pickled Guindilla Chillies

Vegan option available

STARTERS

Our tapas-style starters are a celebration of Spanish flavours. Choose one each - or share between the table

BEREJENAS **ve**

Crispy fried aubergine, pomegranate molasses, smoked paprika

CALAMARES FRITOS

Paprika floured, pineapple scored squid, roasted garlic aioli and fresh lemon

GAMBAS AL PIL PIL

King prawns pan-fried with garlic & chilli olive oil, served with toasted baguette

CHORIZO FRITO AL VINO

Spanish chorizo braised in red wine with roasted garlic, rosemary & thyme served with toasted baguette

GARLIC MUSHROOMS **v**

Sautéed chestnut, oyster & flat mushrooms with garlic, lemon & parsley cream and toasted baguette

DRINKS

Perfect pairing for your Spanish feast or see drinks menu for more options

TRADITIONAL SANGRIA £15.95

Red wine, St Remy XO, lemonade, orange juice & fresh fruit

BLUSH SANGRIA £15.95

Pinot Grigio Blush, Cointreau, orange juice, soda & fresh fruit

TONDELUNA RIOJA BLANCO, SPAIN – WHITE £25.95

Lively white Rioja with a youthful citrus zest and a hint of herbs

TONDELUNA RIOJA, SPAIN – RED £25.95

Young & bright with fruity flavours from the family-owned Vallemayor winery

VALLEMAYOR CRIANZA, RIOJA, SPAIN – RED £29.95

Deep ruby red in colour with aromas of ripe red berries, warm spices, and a touch of vanilla. Flavours of dark cherries, toasted oak, and a hint of spice

MAINS

Select one main per person. All mains are served with Patatas Bravas * and Ensalada De Tomate *

BELLY PORK

Honey glazed belly pork, with sauteed chorizo, black pudding, baby spinach and thyme sauce

CATALAN-STYLE FISH STEW *

Cod, Mussels, King prawns and squid in a lobster bisque with samphire and cherry tomatoes

POLLO AJILLO *

Pan-roasted chicken supreme, baby spinach and a white wine, cream and roasted garlic sauce

TORTILLA ESPANOLA **v**

Traditional onion & potato omelette, with roasted peppers and sundried tomatoes, with mixed leaves and roasted garlic aioli

PAELLA MIXTA **^**

Chicken, chorizo, King prawns, squid, mussels, mixed peppers, tomato & peas

VEGETABLE PAELLA **ve ^**

Artichoke, courgette, aubergine, tomato, mixed peppers & peas

DESSERTS

TARTA DE LIMON **v**

Served with blood orange sorbet

CREMA CATALANA **v**

Sugar-glazed custard with orange and cinnamon

ARROZ CON LECHE **v ***

Traditional rice pudding, with cream, lemon and vanilla, and sherry macerated strawberries

CHURROS CON CHOCOLATE

Dusted with cinnamon sugar and served with chocolate flavoured sauce

Vegan dessert available on request

DIETARY INFORMATION

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

v = made with vegetarian ingredients **ve** = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

n = this dish contains nuts ***** = this dish contains alcohol

^ = paellas are not suitable for children

Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online. All items are subject to availability. Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items. For parties of 8 or more, a discretionary 10% service charge will be added to the bill.