



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!

FOR THE TABLE

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

PARA PICAR

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

PARA PICAR **v**

Gordal Olives, Marcona Almonds and Pan con tomate with marinated roasted red peppers and pickled Guindilla Chillies

TAPAS TO SHARE

A celebration of Spanish flavours, our tapas are made for sharing

BEREJENAS **ve**

Crispy fried aubergine, pomegranate molasses

CALAMARI FRITTI

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

GAMBAS AL PIL PIL

King prawns pan-fried with garlic & chilli olive oil

CHORIZO FRITO AL VINO

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

GARLIC MUSHROOMS **v**

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

MAINS

Served with Patatas Bravas and Ensalada De Tomate.

IBERIAN STYLE BELLY PORK

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

CATALAN 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 MIXATA

A vibrant Spanish classic with chicken, chorizo, king prawns, squid, fresh mussels, mixed peppers, green beans and peas

PAELLA **ve**

Mediterranean-style vegetable paella with artichoke, charred courgette, onion, peppers, green beans and 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 **v**

Dusted with cinnamon sugar and served with chocolate sauce

DIETARY INFORMATION: Details regarding our food allergen and dietary information can be found on our main menu.

ego
mediterranean