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Uno Mas Restaurant Menus 2020

Uno Mas

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Recommended Citation

Mas, Uno, "Uno Mas Restaurant Menus 2020" (2020). *Menus of the 21st Century*. 503.
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UNO MAS

Dinner menu

Para picar

Le Levain bread and Hojiblanca olive oil	€3.80
Gilda	€4.00
Verdial olives	€4.00
Salted almonds	€4.50
Cecina croquetas	€7.00
Padrón peppers	€7.00
Squid a la plancha	€10.00
Salchichon Ibérico	€10.00
Octopus in olive oil (tin)	€11.00
Lomo Ibérico	€11.00
Jamon Ibérico (paleta)	€15.00

Starters

Potato and onion tortilla	€10.00
Flaggy shore oysters, jalapeno, apple and lime	€10.00
Stracciatella, white beetroot, artichoke, pear and walnut	€11.00
Rosé veal tartare, anchovy, mustard and rye bread	€11.00
Connemara cockles, chorizo Ibérico and ajillo	€12.00
Roast partridge, quince, parsley root and spelt	€13.00

Mains

Onion squash, mushroom, slow cooked egg and chestnut	€21.00
Brill, leeks, cauliflower, mussels and lovage	€27.00
Smoked sika loin, celeriac, spiced red cabbage, buckwheat and horseradish	€28.00
Octopus a la plancha, cavolo nero, violet garlic and potato	€28.00
Salt aged Delmonico, beef dripping potatoes and Béarnaise (serves two)	€68.00

Sides

Crispy Maris Piper potatoes, rosemary and garlic	€4.50
Red endive, black radish, pomegranate and mint	€4.50
Sprout tops a la plancha and almond dukkah	€4.50

Desserts

Flan de queso	€7.00
Dark chocolate cremeux and hazelnut ice cream	€7.00
Coffee milhojas	€7.00
Calamansi posset, blackberry and prosecco	€7.00
Cais na Tire, Young Buck, Chaource	€4.00 each

Please mention any allergies to a member of staff. An allergen folder is kept at bar. Game dishes may contain shot.

UNO MAS

Lunch menu

Para picar

Le Levain bread and Hojiblanca olive oil	€3.80
Verdial olives	€4.00
Almonds	€4.00
Gilda	€4.00
Cecina croquetas	€7.00
Padron peppers	€7.00
Pulpo in olive oil (tin)	€10.00
Squid a la plancha	€10.00
Morcilla Ibérico	€10.00
Lomo Ibérico	€11.00
Jamon Ibérico (paleta)	€15.00

Specials

Salt aged Delmonico, beef dripping potatoes and Bearnaise (serves two) (Add starter for €7 and dessert for €5)	€68.00
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Today's lunch menu

Two courses €24

Three courses €28

Starters

White beetroot, stracciatella, artichoke, pear and walnut

Connemara cockles, chorizo Ibérico and ajillo

Veal tartare, mustard, anchovy and rye

Mains

Onion squash, mushroom, slow cooked egg and chestnut

Black Pollock, leek, cauliflower, mussels and lovage

Short rib of beef, celeriac, spiced red cabbage and horseradish

Sides

Crispy Maris Piper potatoes, rosemary and garlic	€4.50
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Black radish, pomegranate, red endive and mint	€4.50
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Sprout tops a la plancha and almond dukkah	€4.50
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Desserts

Calamansi posset, raspberry and prosecco

Dark chocolate and olive oil ganache

Coffee milhojas

Today's cheese: Cais na Tire

Please mention any allergies to a member of staff. An allergen folder is kept behind the bar.