

# BÖKAN

UK SOURCED / EUROPEAN DINING

## - DAY OF THE DEAD -

31<sup>st</sup> October – 10<sup>th</sup> November

**TASTING EXPERIENCE £69**

**COCKTAIL PAIRING £49**

*Available until 9 pm*

### AMUSE BOUCHE

*Sesame, Egg, Fish*

- PAIRED WITH SUNSET APERTURA -

*Maestro Dobel Diamante Tequila, Campari, Italicus Bergamot liqueur*

### BAJA-STYLE BEER & TEQUILA BATTERED COLEY FISH, SPICY MAYO

*Fish, Gluten, Egg, Mustard, Sulphites*

- PAIRED WITH LUNA DE FUEGO -

*Maestro Dobel Silver Tequila, Sage & Chilli cordial, Lime juice, Agave*

### CORNISH CRAB MEAT SERVED WITH GUACAMOLE AND SPICY TOMATO SAUCE

*Crustacean, Gluten, Soya, Sulphites*

- PAIRED WITH HUMO PALOMA -

*Maestro Dobel Humito Tequila, Grapefruit Humo cordial, Lime, Soda*

### MAPLE-SMOKED & CURED PORK RIBEYE, SERVED WITH TOSTADA AND MEXICAN SALSA

*Gluten, Dairy*

- PAIRED WITH TEQUILA SERENADE -

*Maestro Dobel Diamante Tequila, Port, Montenegro, Spanish bitter*

### ARAGUANI CHILLI CHOCOLATE CREAM CHEESE TACOS WITH TEQUILA SORBET

*Dairy, Gluten, Egg, Sulphites*

- PAIRED WITH MAESTRO DOBEL 50 CRISTALINO TEQUILA -

MAESTRO  
**DOBEL**  
TEQUILA

*All prices are in pounds Sterling and inclusive of VAT at the current rate.*

*A discretionary 12.5% service charge will be added to your bill. (V) Suitable for vegetarians. Fish dishes may contain bones and all our game dishes are wild, so may contain shot. Food allergies and intolerances: please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.*