



Edesia is the Roman Goddess of Food who presides over banquets.
With Bibesia, the Goddess of Drink, she ensured that the feast went well and the food was excellent.

SEE REVERSE FOR DETAILS
OF OUR PLATINUM DINING PACKAGE

PRIVATE DINING PACKAGES

EDESIA LARGE GROUPS DINING MENU FOR PARTIES ABOVE 10

GOLD MENU £40

GLASS OF PROSECCO ON ARRIVAL

NIBBLES & SMALL BITES FOR THE TABLE TO SHARE

MARINATED OLIVES (V, VG, GF)

COXINHA

Crispy chicken croquettes with aji amarillo sauce

PÃO DE QUEIJO BASKET

Brazilian cheese bread basket, grated grana padano

MANOMASA MANCHEGO & OLIVE TORTILLA

(V, GF, VGOA)

Served with Pico de gallo

GRILLED PADRON PEPPERS (V, GFOA, VG)

Sea salt, Chimichurri spice

BREAD BASKET (V, GFOA)

Sea salt, Chimichurri spice

CHOICE OF MAIN

All served with fries or house salad

PAN SEARED SEA BASS FILLET (GFOA)

Rich tomato sauce, capers, olives, roasted peppers, onion, coriander

CHICKEN SUPREME (GFOA)

Feijoada, slow cooked black bean casserole, chorizo

GRATIN AUBERGINE (VG, V, GFO)

Mixed vegetables, topped with cheese, chimichurri sauce

MOQUECA (GF)

King prawns, diced fish, peppers & coconut stew, toasted farofa

DESSERT FOR THE TABLE

CHURROS (V)

Dulche leche caramel and chocolate sauce

CHEESE SELECTION (V, GFOA)

Premium selection of cheeses, served with charcoal crackers, quince jelly, spiced fruit chutney, grapes, apple, celery

DIAMOND MENU £50

GLASS OF PROSECCO ON ARRIVAL

NIBBLES FOR THE TABLE

GRILLED PADRON PEPPERS (V, GFOA, VG)

Sea salt, Chimichurri spice

BREAD BASKET (V, GFOA)

Served with butter

MARINATED OLIVES (V, VG, GF)

CHOICE OF STARTERS

SOUTHERN STYLE CHICKEN WINGS

Spring onion, cajun spiced, BBQ

CHICHARRÓN DE CALAMAR

Crispy Marinated calamari with coriander, chilli, lime juice, served with spicy coriander & lime mayonnaise

CRISPY FISH TACO (GFOA)

Cilantro lime slaw, trout roe, coriander & lime mayonnaise

BEEF TACO (GFOA)

Beef mince, tomato, sweetcorn, spiced seasoning, pickled red onion

PULLED BBQ CHUNKS TACO (VG, V, GFOA)

Crispy gem lettuce, chives

CHOICE OF MAIN

All served with fries or house salad

RIBEYE STEAK 10oz

Served with peppercorn sauce, watercress, grilled tomato, mushroom

ALBONDIGAS (GFOA)

Meatballs cooked in gardiner sauce, tomato sauce, pancetta & peas

CHICKEN SUPREME (GFOA)

Feijoada, slow cooked black bean casserole, chorizo

GRATIN AUBERGINE (VG, V, GFO)

Mixed vegetables, topped with cheese, chimichurri sauce

MOQUECA (GF)

King prawns, diced fish, peppers & coconut stew, toasted farofa

DESSERT FOR THE TABLE

CHURROS (V)

Dulche leche caramel and chocolate sauce

CHEESE SELECTION (V, GFOA)

Premium selection of cheeses, served with charcoal crackers, quince jelly, spiced fruit chutney, grapes, apple, celery

(V) Vegetarian (VG) Vegan (VGOA) Vegan option available (GF) Gluten-free (GFOA) Gluten-free option available

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added to your bill.



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PRIVATE DINING PACKAGES

PLATINUM MENU £75^{PP} GLASS OF CHAMPAGNE ON ARRIVAL

NIBBLES FOR THE TABLE TO SHARE

GRILLED PADRON PEPPERS (V, GFOA, VG)

Sea salt, Chimichurri spice

BREAD BASKET (V, GFOA)

Served with butter

MARINATED OLIVES (V, VG, GF)

CHOICE OF STARTERS

HAM & CHEESE EMAPANADAS

Cheesy spiced empanada

VEGETABLE RAGU EMAPANADAS (V, VG)

Seasonal Vegetables, Spices

BURRATA (V)

Burnleek chilli crunch, pinenuts, crispy fennel,
sesame seed & sea salt lavas

SEABASS CEVICHE (GFOA)

Citrus, fennel, cucumber ribbons, guacamole cream,
micro cress

OCTOPUS A LA PARRILLA

Charcoal grilled octopus with criolla salsa

CHOICE OF MAIN

All served with selection of sides for the table

WHOLE SEA BASS (GFOA)

Rich tomato sauce, capers, olives, roasted peppers,
onion, coriander

SEAFOOD PAELLA (GFOA)

Tomato sauce, garlic, clams, kingprawns, mussels, peppers,
parsley, white wine, peas

FILLET STEAK 8oz

Served with red wine jus, watercress,
grilled tomato, mushroom

RIBEYE STEAK 10oz

Served with peppercorn sauce, watercress,
grilled tomato, mushroom

GRATIN AUBERGINE (VG, V, GFO)

Mixed vegetables, topped with cheese,
chimichurri sauce

GRATIN AUBERGINE STEAK (VG, V, GFO)

Mixed vegetables, topped with cheese,
chimichurri sauce

TRUFFLED CHICKEN (GFOA)

Roast half-chicken served in a creamy mascarpone truffle sauce,
sautéed mushrooms, parsley & garlic

DESSERT FOR THE TABLE

DULCE DE LECHE CHEESECAKE (V)

Caramel sauce, fresh berries, icing sugar

GLUTEN FREE CHOCOLATE BROWNIE (VG, V, GFO, GF, V)

Chocolate flaked bar, vanilla ice cream

CHURROS (V)

Dulche leche caramel and chocolate sauce

CHEESE SELECTION (V, GFOA)

Premium selection of cheeses, served with charcoal crackers, quince jelly,
spiced fruit chutney, grapes, apple, celery

(V) Vegetarian (VG) Vegan (VG, V, GFOA) Vegan option available (GF) Gluten-free (GFOA) Gluten-free option available

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