

T A T T U

LEEDS

x

# Bodegas Valdemar

75 per person.

Join us for an evening of wine tasting with Valdemar on Tuesday 24th September from 6.30pm.

## CANAPÉS

### Lobster and Prawn Toast

Sweet and sour chilli sauce.

### Sweet and Sour Vegetable Tempura (V)

Lemon ponzu, soba noodles  
and nori salt.

### Rioja Blanco

## WAVE ONE

### Salmon Sashizza (GF)

Yuzu kosho aioli, truffle tapenade  
and pickled cucumber.

### Rioja Blanco

## WAVE TWO

### Crispy Pork Belly

Black vinegar and coriander.

### Rioja Rosado

## WAVE THREE

### Sticky Beef Short Rib

Soy, chilli and crispy shallots.

### Crianza

## WAVE FOUR

### Ribeye Steak Bulgogi

Eryngii mushroom, sweet  
sesame soy and baby leek.

### Crispy Kale Seaweed (V) (VG) (GF)

Ichimi pepper, five spice  
and sweet chilli sauce.

### Duck Egg Fried Rice

Chinese sausage.

### Gran Reserva

## WAVE FIVE

### Revelled Wontons

Chocolate orange, chilli  
and coffee lucky dip.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

A discretionary service charge of 10% will be added to your bill, all of which is distributed to the team.