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## OPENING BITES

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Artisan Breads, Grated Tomato and Olive Oil

£5

Seasoned Olives

£4

Cheese Stuffed Baby Peppers

£4

Baked Truffle & Pecorino Mixed Nuts

£3

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## FIRST IMPRESSIONS

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Seasonal Soup with Toasted Baguette

£9

Ham Croquettes

£9.5

Garlic Prawn, Fried Egg & Toasted Bread

£16

Heirloom Tomato, Tuna, Basil, Seasoned with Smoke Salt

£12

Hummus and Flat Bread with Crispy Chickpeas

£9

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## FOR THE TABLE

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Charcuterie Platter, Manchego Cheese, Serrano Ham,  
Chorizo, Olives, Salchichon

£18

Grilled Vegetables, Manchego Cheese, Olives,  
Sun Dried Tomatoes, Hummus

£16

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## MEDITERRANEAN GARDEN

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**Caesar Salad**

Baby Gem Lettuce, Iberico Crumb, Croutons, Anchovies,  
Parmesan Cheese & Caesar Dressing

£14 / Add Chicken £5

**Quinoa Salad**

Cherry Tomato, Cucumber, Baby Lettuce, Orange Segment & Passion Fruit Dressing  
£13 / Add Chicken £5 / Add Salmon £7

**Fattoush Salad With Halloumi**

Lettuce, Tomato, Cucumber, Capsicum, Pomegranate, Crispy Croutons  
& Lemon Dressing

£15

MELIÃ WHITE HOUSE





## MAIN DISHES

### 13 Hours Slow Cooked Beef Cheek

Tenderstem Broccolini with Truffle Mash & Jus  
£24

### Braised Lamb Shank

Peas, Olives, Baby Potatoes & Feta  
£24.5

### Halloumi Vegetable Shashlik

Pitta Bread with Harissa Sauce & Garlic Aioli  
£21.5

### Classic Fish and Chips

£21

### Grilled Octopus

Lentil Potato Stew in Romesco Sauce, Olive Oil Aioli & Salsa Verde  
£21

## FEAST TOGETHER (SERVES 2)

### Mixed Grill

Lamb Chops, Shish Chicken Tawook, Kofta, Grilled Vegetables, Pitta Bread  
with Harissa Sauce & Garlic Aioli  
£35.5

### Seafood Paella, Baby Squid & Aioli

£42

### Secreto Iberico Paella

£50

## JOSPER FLAME & SMOKE

The Josper — A Spanish Charcoal Oven Delivering the Perfect Balance  
of Smokiness and Succulence

### Salmon

Seasonal Baby Vegetables  
& Spinach Courgette purée  
£25

### Spatchcock Chicken

Baby Carrot & Garlic Potatoes  
£24

### Seabass

Whole Grilled Seabass with Baby Potatoes,  
Olives & Salsa Verde  
£28

### 7oz Fillet

Potato Gratin, Seasonal Vegetables & Jus  
£31

### 8oz Ribeye

Potato Gratin, Seasonal Vegetables & Jus  
£35

### Black Angus Burger

Tomato, Lettuce, Gherkin, Manchego  
Cheese, Chorizo & Crispy Onion Rings  
£24

## ON THE SIDE

### Mixed Salad

£5

### Onion Rings

£5.5

### Truffle-Parmesan Fries

£6.5

### Tenderstem Broccoli

£7

### Mashed Potato

£6

### Josper Grilled Vegetables

£6.5

## MELIÀ WHITE HOUSE

All our dishes are made with the finest British ingredients and traditional Spanish recipes,  
bringing a touch of Mediterranean flair to your table. A discretionary service charge of 12.5% will be added to your bill.  
Please speak to a member of staff if you have a food allergy or intolerance.





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## DULCE FINAL

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A curated collection of traditional and Spanish desserts

### 1 Baked Basque Cheesecake

*with Fresh Berries*

£11

### Skillet Mud Brownie

*Rich Dark Chocolate | Marshmallows | Vanilla Ice Cream*

£9.5

### Trio Dulce

*Lemon Meringue Tart | Rose Cheesecake | Pistachio Chocolate Delice*

£9

### Classic Crema Catalana

£8

### Ice Cream Selection

£7.5

### Fruit Platter

£7.5

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## DIGESTIVOS

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### Limoncello

£8

### Amaro Montenegro

£10

### Baileys

£10

### Grappa Nardini

£11

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## COGNAC

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### Martell VSOP

£11

### Hennessy Fine de Cognac

£12

### Remy Martin VSOP

£12

### Carlos I Imperial XO

£24

MELIÃ WHITE HOUSE





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## **SHERRY**

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### **Cream Classic**

*Fernando de Castilla NV*

£9

### **Oloroso Classic**

*Fernando de Castilla NV*

£9.5

### **Palo Cortado**

*Fernando de Castilla NV*

£11

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## **TIMELESS COCKTAILS**

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### **Irish Coffee**

*Jameson | Coffee | Cream*

£12

### **Espresso Martini**

*Vodka | Kahlua | Coffee*

£12.5

### **Toreador**

*Tequila Reposado*

*Creme de Apricot | Lime*

£14

### **Martinez**

*Old Tom Gin | Dry Vermouth*

*Maraschino | Orange Bitters*

£14

50ml as standard, 25ml available on request

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MELIÃ WHITE HOUSE

