

Menu

The European Tour

ALL DAY BREAKFAST

(First Tea, 10.00am)

Sausage Sarnie £6.00

Bacon Butty £5.00

Served on either soft white or brown bread

TAPAS OLAZABAL

(The memories of Medinah are still lingering!)

Iberico Bellota Hand-Carved Ham £8.50

*From acorn fed free range livestock, cured for 4 years to produce unsurpassed flavour.
The champagne of jamon from renowned producer, Castro y Gonzalez.*

Serrano Teruel D.O.P. Ham £5.50

From the Teruel region cured for 18 months for a uniquely meaty yet sweet flavour.

Iberico Bellota Salchichon £5.50

Spanish Salami, seasoned with Black Pepper and Nutmeg.

Try all three for £9.50

Served with Bread and Olive Oil

Chorizo

Classic chorizo spiced up with paprika, tossed in sherry vinegar.

Nardin Beech-smoked Anchovies

Fresh fish smoked over Beechwood, packed by hand in olive oil.

Boquerones, Marinated White Anchovies

Marinated in a little vinegar and oil.

Manchego Cheese

Villarejo Manchego, the classic Spanish cheese, aged for a minimum of 6 months.

Hummus

Served with Spanish Olive Oil, & Paprika.

Perello Gordal Olives

"Queen" olives from Alcala de Guadaira and Utrera, Sevilla.

Salted Marcona Almonds

Grown and roasted over wood by expert producer, Casa Gispert.



Urban Golf

Menu
The U.S. Tour

SHORTER COURSES

Scottsdale £6.00

Nachos, with guacamole, salsa and sour cream

Torrey Pines £5.00

Our own secret recipe of spicy fried chicken goujons and hot sauce

Whistling Straits £3.00

Bowl of fries

LONGER COURSES

Any two sliders plus a portion of fries for £9.50

Augusta

Beef, bacon relish, lettuce, tomato, mayo

Pebble Beach

Kangaroo, mature cheddar, pickle, lettuce, mustard, ketchup, mayo

Winged Foot*

Spiced breaded chicken breast, gem lettuce, caesar dressing, manchego cheese

Crooked Stick

Pulled pork, chilli lime coleslaw, hickory BBQ sauce

Kiawah Island*

Crayfish and lobster salad, gem lettuce

Sawgrass (V)

Spicy beanburger, tomato, spicy avocadosauce, lettuce

* Available as a salad bowl for £9.50



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