

ESQUINA

Tasting Menu

Exploring Esquina's Past, Present and Future

9-Course Menu
\$108++ per person

Tsarskaya Oyster

jalapeño ponzu, pickled ginger flower, salmon roe

Spanish Nigiri

bacalao brandade, roasted piquillo pepper

Grilled Sucrine Lettuce

herb yoghurt, macadamia, cider vinegar

Foie Gras Negroni

campari, vermouth, spice bread

Pork Jowl

chipotle mayo, pickled pear, togarashi

Spanish Octopus

grilled corn, chimichurri, chorizo oil

"Suquet"

patagonian toothfish, carabinero prawn, saffron potato

Suckling Pig

rhubarb and apple chutney, mulled wine sauce

Mandarin

fresh cheese, raspberry lyo, mint cress

Tasting menu has to be taken by the whole table

Please inform us of any allergies in advance

Menu is seasonal and may be subject to market availability of fresh produce