

ESQUINA

Valentine's Menu

This Valentine's Day, head chef Carlos Montobbio brings to the table a tantalising and experiential eight-course menu exploring the different stages of love through his delightful creations.

14 February, Wednesday
Seating times: 6pm, 8pm, 9.30pm



Captivation

egg, caviar, uni

Connection

oyster, ajoblanco, black garlic

Coupling

eel, mussel, spicy broth

Compromise

iberico ham, chutoro, tomato essence

Commitment

calamari, pork jowl, saffron

Confusion

wagyu beef, brioche, black truffle

Consolidation

banana, chocolate, chili

Completeness

lychee, rose, raspberry

**\$108++ per person
with a glass of Cava Mimosa**

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