

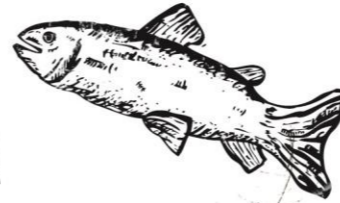
ESQUINA



SNACKS

SOIL

SEA



LAND

Marinated olives, cider vinegar, lemon & Mediterranean herbs	10
Sourdough, confit shallots & paprika butter	10
Smoked mackerel, corn tuile, eggplant	6 ea
Tsarskaya oyster, jalapeño ponzu, ikura	8 ea
Esquina's Spanish omelette	6 ea
Sea urchin sandwich, burrata, caviar	12 ea
Ibérico pork jowl, chipotle, pickled pear	14
Ibérico ham croqueta, piquillo mayo	8
Ibérico bellota ham "5J", pan con tomate	30
Tou dels Tillers Cheese, caramelized eggplant	16

Grilled Sucrine Lettuce herb yoghurt, macadamia, cider vinegar	12
Beetroot Pickled & Roasted stracciatella, smoked walnuts, horseradish	14
Roasted Cauliflower cauliflower cous-cous, serrano ham, Manchego	16



NZ Kingfish Ceviche aji amarillo, sweet potato, canchita	26
Grilled Spanish Octopus corn sauce, chimichurri, chorizo oil	28
Uni and Lobster Paella saffron allioli, sugar snap peas	32
Georges Bank Scallops iberico chickpeas, black garlic, chorizo	28
Confit Bacalao (Spanish Salted Cod) French green beans, Pil Pil, baked potato	26

Braised Saltbush Lamb mojo picón, cous cous, eggplant	28
US Prime Beef Ribeye charred leeks, romesco, watercress	34
Pigeon forest berries, burnt rosemary polenta	24
Spanish Suckling Pig rhubarb and apple chutney, mulled wine jus	32



DESSERTS

Spanish Mandarin Sorbet fresh cheese espuma, raspberries, mint	14
Warm Chocolate Fondant malt ice cream, chocolate 100's & 1000's	15
BBC textures of banana, beer stout ice cream, warm caramel sauce	15
Spanish Strawberries basil sorbet, olives, marshmallows, vanilla chantilly	14

DRINKS

Cava Aurelia Brut Nature Gran Reserva	20	La Rambla	18
Cava Gramona Imperial Gran Reserva	24	Spanish G&T	18
Estrella Galicia Caña	10	Modern & Classic Sangria	16
Estrella Galicia 1 Pint	16	Manzanna Fizz + Rum	18
Nordaq Fresh Still Water (per head)	5	Manzanna Fizz	10
Nordaq Fresh Sparkling Water (per head)	5	Esquina Chia Lemonade	10