

ESQUINA

Guest Chef Juanjo Carrillo from Barrafina – 14th & 15th November

Wine Pairing Menu

Snacks

Marinated “Gordal Olive”, anchovy, basil
Crispy chicken skin, foie gras, smoked eel
Beef cheek “bomba”, ceps mushroom sauce

Gramona Imperial Gran Reserva, Catalunya 2012

“Aburi” Wagyu Beef

Thai dressing, wood sorrel, crispy beef fibres
by Carlos Montobbio

Heirloom Tomato Tartar

Manchego cheese, parsley pesto, black olives
by Juanjo Carrillo

Etna Rosato Tenuta delle Terre Nerre, Sicily 2015

Grilled sucrine lettuce

herb yoghurt, macadamia nut, cider vinegar glaze
by Carlos Montobbio

Quail

quail risotto, purple artichoke, black truffle
by Juanjo Carrillo

Belondrade y Lurton, Rueda 2015

Atlantic Black Cod

Nai ban “a la Donostiarra”, ibérico ham, Jerusalem Artichoke
by Carlos Montobbio

Iberico Pork “Presa”

aubergine, mojo verde, pistachio
by Juanjo Carrillo

Crossos, Priorat 2010

Spanish Mandarine

ricotta, raspberry LYO, mint
by Carlos Montobbio

“Caramel Torrija”

forest berries sorbet, lemon cream
by Juanjo Carrillo

10Y White Port, Quinta do Portal, Portugal

Food only - 128++

Wine Pairing available at \$198++

ESQUINA

Sherry Pairing Menu

Snacks

Marinated "Gordal Olive", anchovy, basil
Crispy chicken skin, foie gras, smoked eel
Beef cheek "bomba", cepes mushroom sauce

Tio Pepe Fino, Gonzalez Byass

"Aburi" Wagyu Beef

Thai dressing, wood sorrel, crispy beef fibres
by Carlos Montobbio

Heirloom Tomato Tartar

Manchego cheese, parsley pesto, black olives
by Juanjo Carrillo

Leonor Palo Cortado, Gonzalez Byass

Grilled sucrine lettuce

herb yoghurt, macadamia nut, cider vinegar glaze
by Carlos Montobbio

Quail

quail risotto, purple artichoke, black truffle
by Juanjo Carrillo

Alfonso Oloroso, Gonzalez Byass

Atlantic Black Cod

Nai ban "a la Donostiarra", ibérico ham, Jerusalem Artichoke
by Carlos Montobbio

Iberico Pork "Presa"

aubergine, mojo verde, pistachio
by Juanjo Carrillo

Cristina Medium, Gonzales Byass

Spanish Mandarine

ricotta, raspberry LYO, mint
by Carlos Montobbio

"Caramel Torrija"

forest berries sorbet, lemon cream
by Juanjo Carrillo

Nectar PX, Gonzalez Byass

Food only - **128++**

Sherry Pairing available at **\$168++**