

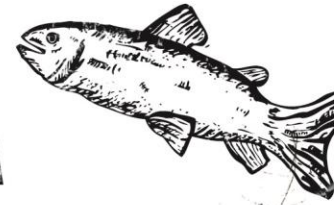
ESQUINA



SNACKS

SOIL

SEA



LAND

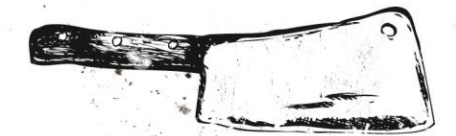
Marinated olives	10
Thyme & onion bread, smoked paprika butter	10
Roasted almonds, shichimi togarashi	6
Smoked mackerel, corn tuile, "escalivada"	6 ea
Tsarskaya oyster, jalapeño ponzu, salmon roe	8 ea
Esquina's Spanish omelette	6 ea
Sea urchin sandwich, burrata, black truffle	12 ea
Pork jowl, chipotle, pickled pear	14
Chorizo croquetas, 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 burrata, smoked walnuts, horseradish ice cream	14
Roasted Cauliflower cauliflower cous-cous, serrano ham, Manchego	16
Potato and Truffle "Gratin" burnt onion sauce, egg yolk, winter black truffle	22



NZ Kingfish Ceviche rhubarb jus, sweet potato chips, canchita	26
Grilled Spanish Octopus corn sauce, chimichurri, chorizo oil	28
Uni and Lobster Paella saffron allioli, sugar snap peas	34
Georges Bank Scallops iberico chickpeas, black garlic, chorizo	28

Braised Beef & Pork Cannelloni cepes bechamel, winter black truffle	30
US Prime Beef Ribeye charred leeks, Catalan romesco sauce	34
Pigeon burnt rosemary polenta, berries escabeche	24
Spanish Suckling Pig rhubarb and apple chutney, mulled wine jus	32



DESSERTS

Warm Chocolate Fondant malt ice cream, chocolate 100's & 1000's	15
Asia coconut, calamansi, curry ice cream, matcha	14
BBC textures of banana, beer stout ice cream, warm caramel sauce	15
Spanish Mandarin fresh cheese foam, raspberry LYO	14

DRINKS

Cava Aurelia Brut Nature Gran Reserva	20	Esquina's Negroni	24
Cava Gramona Imperial Gran Reserva	24	Ocho Ocho	22
Estrella Galicia Caña	10	Modern & Classic Sangria	18
Estrella Galicia 1 Pint	16	Manzanna Fizz	12
Moritz Epidor 330ml (bottled beer)	14	Nordaq Fresh Still Water (per head)	5
		Nordaq Fresh Sparkling Water (per head)	5