

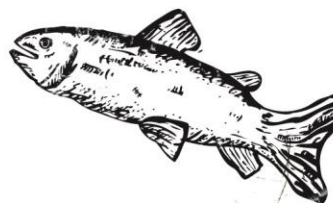
ESQUINA



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
Retorta Pascuaete cheese, glazed eggplant	20/35
<i>half/whole</i>	

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
Baked Sweet Potato aji amarillo, smoked quail egg, quinoa	14



NZ Kingfish Ceviche rhubarb jus, sweet potato chips, cancha	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 Westholme Wagyu Beef parsnip puree, puffed quinoa <i>(add \$10 for 1g of winter black truffle)</i>	28
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	15
BBC textures of banana, beer stout ice cream, warm caramel sauce	15
Amalfi Lemon sponge cake, lemon ice cream, fizzy lemon	15

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

All prices are subject to prevailing tax & service charge