

ESQUINA

La Rioja Brunch

8 June 2019

Sopa de ajo

garlic soup, croutons

Menestra de Verduras

fresh vegetable stew, ibérico ham, shiitake

Patatas "a la Riojana"

agria potato, onion, capsicums, chilli and smoked paprika

Bacalao "a la Riojana"

Spanish cod fish, chorizo pil-pil, red capsicum

Cordero Asado

roasted lamb shoulder, sucrine lettuce, heirloom tomato

Melocotón al Vino

wine-poached peaches, of course with La Rioja wine...

\$98++ per person with wine pairing

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