

ESQUINA

Festive Menu 2022
Nov 18th to Dec 31st 2022

Tapas to share:

Atlantic oyster, jalapeño ponzu, pickled ginger flower
Sea urchin mousse, tomato gel, berberecho clam
Ibérico ham "Arturo Sánchez with "pan con tomate"
Cèpe and black truffle "Croqueta"
Smoked quail egg, baked sweet potato, lardo Ibérico
Confit onion tart, Retorta cheese, black truffle

Hamachi Raw

mustard vinaigrette, salmon roe, horseradish ice cream

"Escudella"

galets, pan seared foie gras, truffled cabbage

Atlantic Sea Bass "Suquet"

Mediterranean red prawn broth, saffron picada, agria potato

Suckling Pig

green apple, Plantation rum, Rioja sauce
or

Festive Cannelloni

Wagyu beef, Ibérico pork, foie gras, black truffle

Chocolate Sorbet

"Turrón de Yema"

traditional Spanish soft nougat
with Marcona almond and egg yolks

\$178++ per person
(inclusive of 1 glass of Cava Gramona Imperial)