

ESQUINA

SNACKS

Gordal olives, anchovy pesto, olive oil caviar	10
Anchovy sticks, bottarga allioli	8
Oysters, jalapeño ponzu, salmon roe	9/pc
Bafun uni toast, burrata, oscietra caviar	22/pc
Thyme & onion brioche, sobrassada, honey butter (2pc)	12
Smoked Japanese mackerel, corn tuile, escalivada	8/pc
Ibérico ham "de bellota" Arturo Sánchez	38
"Pan con Tomate": crystal bread, grated tomatoes, EVOO (2pc)	8
Organic egg, chorizo broth, Manchego and potato mash	15
Croquetas: chorizo ibérico, piquillo pepper salsa (2pc)	12
Smoked sardine, eggplant caviar, piquillo pepper sorbet	12
Tsukune: ibérico pork, foie gras, burnt onion (min 2pc)	9/pc
Cheese board, caramelized vinegar eggplant	28

SOIL

Grilled Sucrine Lettuce	16
fine herbs yoghurt macadamia nuts cider vinegar	
Smoked Baby Burrata	20
pickled beetroot tom kha gai broth fried peanuts	
Roasted Cauliflower	22
cauliflower cous-cous serrano ham Manchego cheese	
Spanish Artichoke	18
topinambour burnt onion sauce gremolata	

SEA

Atlantic Seabass “a la plancha”	42
fresh clams olive oil mash salsa verde	
Spanish Octopus	35
grilled corn sauce chimichurri chorizo oil	
Yellowfin Tuna Escabeche	28
green apple escabeche sauce avruga caviar	
Mediterranean Fideuà	48
noodle paella 2 pc Mazara del Vallo prawns crispy baby squid	
Hokkaido Seafood Paella	68
lobster bomba rice sea urchin scallop cuttlefish	

LAND

Axuria Milk Fed Lamb	38
hummus Manchego cheese lamb jus	
Angus Beef Tenderloin	45
Catalan romesco charred leeks beef jus	
Ibérico Pork Secreto	32
broccolini mojo picón mash piparras	
Spanish Suckling Pig	portion half pig
rhubarb green apple mulled wine jus	68 148

DESSERTS

Amalfi Lemon	16
Lemon sponge cake lemon ice cream Ivoire chocolate	
Spanish Strawberries	18
basil sorbet burnt marshmallow vanilla Chantilly	
Beer Stout Ice Cream	16
banana bread banana foam warm salted caramel	
Valrhona Chocolate Fondant	20
vanilla ice cream Marcona almonds olive oil	

All prices are subject to 10% service charge and prevailing government charges.