

# ESQUINA

Welcome back!

We are humbled and overwhelmed by the support you all sent us for the last 3 months. We are so happy to open the doors of Esquina for you and your loved ones and repay all the love we felt. From Chef Carlos and the entire Esquina team:

Thank you!

"We take inspiration from the vibrant tapas bars of Spain. Our menus are crafted daily using the best produce, with Spanish and Catalan cuisine in mind. Both modern and traditional. Made possible everyday by food lovers, for food lovers."

## SNACKS

Marinated Gordal olives, anchovy pesto, olive oil caviar .....	10
Thyme & onion bread, smoked sweet paprika butter .....	12
Roasted "Marcona" almonds with togarashi .....	6
Tsarskaya oyster, jalapeño ponzu, salmon roe, ginger flower .....	8/pc
Esquina's Spanish omelete .....	6/pc
Sea urchin toast: Hokkaido uni, burrata, black truffle .....	14/pc
Smoked Japanese mackerel, corn tuile, escalivada .....	6/pc
Chorizo ibérico croquetas, piquillo pepper mayo .....	8 for 2 pc
Spanish pork jowl, chipotle, pickled pear .....	16
Ibérico ham "de bellota" Arturo Sánchez with pan con tomate .....	32
Retorta Pascualete soft cheese, caramelised aubergine .....	20

## SOIL

### Grilled Sucrine Lettuce

fine herbs yoghurt, macadamia nuts, cider vinegar .....

14

### Roasted & Pickled Beetroot

burrata, smoked walnuts, horseradish, raspberries .....

16

### Cauliflower

cauliflower couscous, Serrano ham, Manchego cheese .....

18

### Slow Baked Sweet Potato

ají amarillo, smoked quail egg, puffed quinoa .....

16

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

# SEA

<b>Spanish Tuna Tartar (Sustainable Farming)</b>	
mentaiko salad, celery sorbet, sea grapes, herring caviar .....	28
<b>Grilled Spanish Octopus</b>	
sweet corn sauce, chimichurri, chorizo oil .....	28
<b>Sea Urchin Paella</b>	
lobster rice, Hokkaido uni, saffron allioli, sugar snap peas.....	34
<b>Georges Bank Scallops</b>	
ibérico chickpeas, black garlic, chorizo breadcrumbs .....	28

# LAND

<b>Pyrenees Milk-fed Lamb</b>	
hummus, fried piparras, Manchego crisp, lamb jus .....	34
<b>USDA Prime Beef Ribeye</b>	
charred leeks, Catalan romesco sauce, watercress .....	34
<b>Cannelloni</b>	
braised Wagyu beef, foie gras, cèpes béchamel, winter black truffle.....	38
<b>Spanish Suckling Pig Belly</b>	
rhubarb and apple chutney, mulled wine jus, shiso .....	32

# DESSERTS

<b>Amalfi lemon</b>	
lemon sponge cake, lemon ice cream, fizzy lemon, Ivoire .....	15
<b>Spanish Strawberries</b>	
sweet basil sorbet, burnt marshmallow, black olive powder .....	15
<b>BBC</b>	
beer stout ice cream, textures of banana, salted caramel .....	15
<b>Chocolate Fondant</b>	
Guanaja chocolate 70%, malt ice cream, 100's & 1000's .....	15