

ESQUINA

SNACKS

Gordal olives, anchovy pesto, olive oil caviar	10
Anchovy sticks, bottarga allioli	10
Oyster Cadoret N3, jalapeño ponzu, salmon roe	9/pc
Uni toast: sea urchin, burrata, oscietra caviar	20/pc
Thyme bread, sobrassada, honey butter (2pc)	12
Smoked Japanese mackerel, corn tuile, escalivada	7/pc
Ibérico ham "de bellota" Arturo Sánchez	35
"Pan con Tomate": crystal bread, grated tomatoes, EVOO (2pc)	8
Organic egg, chorizo broth, Manchego and potato mash	15
Croquetas: Ibérico ham, piquillo pepper salsa (2pc)	12
Smoked sardine, eggplant caviar, piquillo pepper sorbet	12
Tsukune: ibérico pork, foie gras, burnt onion (min 2pc)	9/pc
Spanish cheeses, caramelized vinegar eggplant	22

SOIL

Grilled Sucrine Lettuce

fine herbs yoghurt | macadamia nuts | cider vinegar 16

Smoked Burrata

pickled beetroot | tom kha gai broth | fried peanuts 20

Roasted Cauliflower

cauliflower cous-cous | serrano ham | manchego cheese 20

Spanish Artichoke

topinambour | burnt onion sauce | gremolata 18

Presented by Chef Carlos Montobbio and his team:

Head Chef Van Ness Lee & Restaurant Manager Vinesh Krishnan

Sous Chef Kayden Sam & Assistant Managers Yee Ling Tiew & Tarissa Carmelia

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

SEA

Atlantic Seabass fresh clams olive oil mash salsa verde	38
Spanish Octopus grilled corn sauce chimichurri chorizo oil	36
Tuna Escabeche green apple jalapeño avruga caviar	28
Carabinero Prawn Fideuà short noodle paella carabinero prawn crispy baby squid	38
Hokkaido Seafood Paella lobster rice sea urchin scallop cuttlefish	68

LAND

Axuria Milk-Fed Lamb hummus manchego cheese lamb jus	35
Black Angus Beef Tenderloin catalan romesco charred leeks watercress	38
Ibérico Pork Secreto broccolini mojo picón mash piparras	32
Spanish Suckling Pig rhubarb green apple mulled wine jus	65 / 500gm 98 / 900gm

DESSERTS

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

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