

ESQUINA

SNACKS

Gordal olives, anchovy pesto, olive oil caviar	10
Anchovy sticks, bottarga allioli	8
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	16
fine herbs yoghurt macadamia nuts cider vinegar	
Smoked Burrata	20
pickled beetroot tom kha gai broth fried peanuts	
Roasted Cauliflower	20
cauliflower cous-cous serrano ham manchego cheese	
Spanish Artichoke	18
topinambour burnt onion sauce gremolata	

SEA

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

LAND

Axuria Milk-Fed Lamb	35
hummus manchego cheese lamb jus	
Black Angus Beef Tenderloin	38
catalan romesco charred leeks watercress	
Ibérico Pork Secreto	32
broccolini mojo picón mash piparras	
Spanish Suckling Pig	15 / 100gm
rhubarb green apple mulled wine jus	

DESSERTS

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