

# ESQUINA

"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
"Ebro Delta" smoked eel toast, ensaladilla rusa, kristal caviar .....	18/pc
Smoked Japanese mackerel, corn tuile, escalivada .....	7/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 .....	34
Retorta Pascualete soft cheese, caramelised aubergine .....	20

## SOIL

### **Grilled Sucrine Lettuce**

fine herbs yoghurt, macadamia nuts, cider vinegar .....	15
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### **Smoked Burrata**

heirloom chioggia beetroot, tom kha kai, fried peanuts .....	16
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### **Cauliflower**

cauliflower couscous, Serrano ham, Manchego cheese .....	18
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### **Slow Baked Sweet Potato**

ají amarillo, smoked quail egg, puffed quinoa .....	16
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# SEA

## **Yellowfin Tuna Tartar**

mentaiko salad, celery sorbet, sea grapes, herring caviar ..... 28

## **NZ Kingfish Sashimi**

Japanese mustard vinaigrette, horseradish ice cream ..... 20

## **Grilled Spanish Octopus**

sweet corn sauce, chimichurri, chorizo oil ..... 28

## **Sea Urchin Paella**

lobster rice, bafun uni, saffron allioli, sugar snap peas ..... 34

## **Georges Bank Scallops**

ibérico chickpeas, black garlic, chorizo breadcrumbs ..... 28

# LAND

## **Pyrenees Milk-Fed Lamb**

hummus, fried piparras, Manchego crisp, lamb jus ..... 32

## **Australian Grass Fed Beef Tenderloin (150gm) \*add 3gm black truffle for \$15\***

charred leeks, Catalan romesco sauce, watercress ..... 38

## **Cannelloni**

braised Black Angus beef, ibérico pork, foie gras, black truffle ..... 36

## **Spanish Suckling Pig Belly**

rhubarb and apple chutney, mulled wine jus, shiso ..... 32

# DESSERTS

## **Amalfi Lemon**

lemon sponge cake, lemon ice cream, fizzy lemon, Ivoire ..... 15

## **Spanish Strawberries**

sweet basil sorbet, burnt marshmallow, vanilla chantilly ..... 15

## **BBC**

beer stout ice cream, textures of banana, salted caramel ..... 15

## **Chocolate Fondant**

Guanaja chocolate 70%, malt ice cream, 100's & 1000's ..... 15