

# 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 (2pc) .....	12
"Pan con Tomate" : Crystal bread, grated organic tomatoes (2pc) .....	7
Ibérico ham "de bellota" Arturo Sánchez (80gm) .....	32
Tsarskaya oyster, jalapeño ponzu, salmon roe, ginger flower .....	9/pc
Smoked eel toast, "ensaladilla rusa", arruga caviar .....	18/pc
Anchovy sticks, bottarga allioli .....	10
NZ organic egg, chorizo broth, Manchego and potato purée .....	14
Smoked Japanese mackerel, corn tuile, escalivada .....	7/pc
Croquetas: chorizo iberico, Manchego, piquillo pepper salsa (2pc) .....	10
Spanish pork jowl, chipotle mayo, pickled pear .....	18
Retorta Pascualete soft cheese, caramelised aubergine .....	22

## SOIL

### **Grilled Sucrine Lettuce**

fine herbs yoghurt, macadamia nuts, cider vinegar .....	16
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### **Smoked Burrata**

pickled chioggia beetroot, tom kha gai broth, fried peanuts .....	20
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### **Cauliflower**

cauliflower couscous, Serrano ham, Manchego cheese .....	20
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### **Charcoal-Baked Sweet Potato**

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

## **Smoked Atlantic Sardine**

eggplant caviar, roasted bell pepper sorbet, capers ..... 12

## **Tuna Tartar**

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

## **Grilled Spanish Octopus**

sweet corn sauce, chimichurri, chorizo oil, canchita ..... 36

## **Mediterranean Red Prawn Paella**

lobster rice, Spanish red prawn (4pc), saffron allioli ..... 45

# LAND

## **Axuria Milk-Fed Lamb Leg**

hummus, fried piparras, Manchego crisp, lamb jus ..... 34

## **Signature Black Angus Beef Tenderloin (140gm)**

charred leeks, Catalan romesco sauce, beef jus ..... 42

## **Canelloni**

braised Angus beef and Ibérico pork, foie gras, winter black truffle ..... 38

## **Spanish Suckling Pig**

rhubarb and apple chutney, mulled wine jus, shiso ..... (1 Kg) 108

(500 Gm) 58

# DESSERTS

## **Amalfi Lemon**

lemon sponge cake, lemon ice cream, fizzy lemon, Ivoire ..... 16

## **Belgian Strawberries**

sweet basil sorbet, burnt marshmallow, vanilla Chantilly ..... 18

## **BBC**

beer stout ice cream, textures of banana, salted caramel ..... 16

## **Guanaja Chocolate Fondant**

Valrhona chocolate 70%, malt ice cream, 100's & 1000's ..... 18