

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, black truffle	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	8
Organic egg, chorizo broth, Manchego and potato mash	15
Squid croquetas, saffron allioli (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 Paella

lobster rice | carabinero prawn | saffron allioli 55

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