

ESQUINA

Bodega Finca de los Arandinos
Rioja Wine Dinner
Wednesday 13th July 2022

Snacks

Gordal olive, anchovy pesto, olive oil caviar
Anchovy sticks, bottarga allioli
Smoked sardine, ensaladilla rusa, avruga caviar

Yellowfin tuna tartar,
mentaiko & fennel salad, celery sorbet
Viero Blanco 2016 / Viura (Old Vines)

Allipebre:

Spanish octopus, potato and ñora stew, sofrito
Malacapa 2018 / Tempranillo, Mazuelo

Smoked wagyu beef carpaccio,
truffle and onion flan, mushroom soy
Crianza 2016 / Tempranillo, Garnacha, Mazuelo

Spanish suckling pig, cherries with sherry, white miso
Reserva 2014 / Tempranillo

Pyrenees milk-fed lamb, papas arrugadas, mojo verde
El Conjuero 2015 / Tempranillo, Garnacha

Dessert

Warm 70% Guanaja chocolate, olive oil ice cream, crispy
praline

\$168++ per person

Menu is seasonal and may be subject to market availability of fresh produce