

# ESQUINA

## Tasting Menu

### Snacks

Olive / Oyster / Mackerel / Ibérico ham

**Gramona La Cuvee Brut 2019**

Corpinnat, Spain

### Salmorejo

sea urchin, berberechos, caviar

**Alfonso, Oloroso 8 Years**

Jerez, Spain

### Foie Gras Terrine

leeks, sherry vinegar, puff pastry

### Tuna Escabeche

green apple, jalapeño, caviar

**Gran Gaus Blanc 2022**

Penedès Spain

### Tsukune

ibérico pork, foie gras, burnt onion sauce

### Grilled Sucrine Lettuce

herb yoghurt, macadamia, cider vinegar

**Flamingo Rosé 2021**

Ribera del Duero, Spain

### Kinmedai

venus clams, salsa verde, EVOO mash

### Uni Paella

lobster rice, red prawn, bafun uni

**Tinto Pesquera Reserva 2019**

Ribera del Duero, Spain

### Spanish Suckling Pig

green apple, rhubarb chutney, mulled wine

### Spanish Cheeses (+\$10)

Tou dels Tíl·lers, Garrotxa, Manchego, Retorta

**Cristina, Medium 8 Years**

Jerez, Spain

### Beer Stout Ice Cream

banana bread, banana mousse, salted caramel

**\$148 Tasting Menu / \$95 Wine Pairing**

*Price is subject to 10% service charge and 9% GST*

*-The menu is fixed and applicable for the whole table-*