

ESQUINA

Tasting Menu

Tsarskaya Oyster

Smoked Mackerel

Mini Spanish Breakfast

Grilled Sucrine Lettuce

herb yoghurt, macadamia, cider vinegar

Baked Sweet Potato

aji amarillo, smoked quail egg, quinoa

Yellowfin Tuna Tartar

mentaiko salad, celery sorbet, herring caviar

Octopus

grilled corn sauce, chimichurri, chorizo oil

Sea Urchin Paella

saffron allioli, sugar snap peas

French Baby Lamb

hummus, Manchego crisps, fried pipparas

Retorta Pascualete Cheese

glazed eggplant

(optional at \$10 per person)

Amalfi Lemon

sponge cake, lemon ice cream, fizzy lemon

BBC

beer ice cream, banana, salted caramel

\$128+ per person

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

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