

PICOTEO

(2 pieces)

Anchoas

Santoña's premium 00 anchovies set on toast

12

Jamón Ibérico

Hand-carved, 100% acorn-fed ham served with cristal bread & grated tomato

16

Tartar de Salmón

Salmon tartare in beetroot shell with tobiko

18

Tartar

Wagyu beef tartare set on fried polenta

15

Ostra

Japanese oysters with namjim sauce

16

Zamburiñas

Grilled baby scallops with kombu butter

12

Pan Casero

Sourdough bread with house smoked butter
(serves 2 - 4 pax)

13

Hamachi

Cured New Zealand hamachi with passionfruit tiger's milk & fried sweet potato

26

Cannelon

Zucchini cannelon with nduja mushroom duxelle and eggplant purée

20

Huevos con Gambas Al Ajillo

Potato chips with fried egg and garlic prawns

28

Puerro

Grilled leeks with cauliflower purée, candied almonds & fried sage

15

Col

Grilled hispi cabbage with anchovy garlic dressing & fried kale

17

Salmorejo

Smoked cold tomato cream with jamón & stracciatella

18

 Vegetarian

Extras

Bellaguarda premium EVOO / Lustau sherry vinegar / House smoked butter

3 each

All prices are subjected to 10% Service Charge and prevailing GST

LONJA

Gambones	32	Pulpo	38
Grilled king prawns with garlic & amontillado praline (5 pieces)		Chargrilled octopus with potato pavé & red pepper purée	
Dorada	42	Chipirones	36
Grilled seabream with orzo, clams and fried leeks		Chargrilled squid stuffed with chorizo on mojo verde	

A LEÑA

Cochinillo	1/4 1/2 108 / 198	Vaca Vieja	17/100g	Patatas Fritas 	16
Roasted Spanish suckling pig, Segovian style		OP beef rib dry-aged over 45 days		Triple-cooked handcut frites	
Secreto Ibérico	48	Entrecot	68	Coles de Bruselas	15
Grilled ibérico pork shoulder with mojo picon		Grilled striploin with mushroom beef jus		Brussels sprouts with guanciale & browned butter	
Pollo	48	Costillar de Cordero	62	Piquillo Peppers 	14
Roasted half chicken with prunes, olives & shallot		Grilled lamb rack with cauliflower purée, chimichurri and pomegranate		Spanish red peppers with pil-pil	
Pato	48			Smoked Mash 	14
Grilled Irish duck with fennel orange salad & puffed quinoa				Bintje potato with smoked butter	
				Pimientos de Padrón 	16
				Chargrilled green peppers with sea salt flakes	

LA HUERTA

All prices are subjected to 10% Service Charge and prevailing GST