





# PICOTEO

<b>Anchoas</b> Santoña's premium 00 anchovies on toast (2 pieces)	10	<b>Ensaladilla Rusa</b> Spanish red prawns (4 pieces), tuna, potato salad	26
<b>Jamón Ibérico</b> Hand-carved, 100% acorn-fed ham (min 50g) served with focaccia & grated tomato	1/gr	<b>Salmorejo</b> San Marzano tomatoes with homemade preserved tuna & smoked burratina	16
<b>Pan Casero</b>  Sourdough bread with house smoked butter	14	<b>Coliflor</b>  Roasted cauliflower with tahini, pomegranate & mint	14
<b>Ostra</b> Japanese oyster, jalapeño ponzu & pickled red chilli (1 piece)	10	<b>Col</b>  Charred cabbage, burnt spring onion ranch, wakame & noisette butter	12
<b>Zamburiñas</b> Grilled baby scallops with Jamón Ibérico dashi (2 pieces)	12	<b>Berenjena</b>  Roasted eggplant, parmesan, & caramelised sunflower seeds	14
<b>Atún</b> Tuna tartare, green apple sorbet & ajoblanco cream	18	<b>Huevos Rotos</b> Hand cut frites with chorizo & egg yolk	16

---

## Extras

Bellaguarda premium EVOO / Lustau Sherry vinegar / House smoked butter 3 each

 Vegetarian

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

# LONJA

ASK OUR STAFF FOR THE SEAFOOD SPECIALS OF THE DAY

<b>Calamar</b> Palamós squid with caramelised onions & peppers	28	<b>Pez Espada</b> Swordfish loin & belly, mango salsa with moscatel vinaigrette	46	<b>Berberechos</b> Galician cockles & Jerusalem artichokes with sofrito	24
	<b>Gambones</b> Grilled king prawns with garlic & Amontillado praline (5 pieces)	26	<b>Pulpo</b> Octopus with roasted sweet potato & olives	34	

---

## A LEÑA

<b>Cochinillo</b> Roasted Spanish suckling pig	1/4 1/2 128/228	<b>Cerdo Ibérico</b> Grilled pork, green apple purée & braised fennel	48
<b>Txuleton de Vaca Vieja</b> Beef dry-aged over 45 days	168/kg	<b>Costillar de Ternera</b> Glazed Angus beef short ribs	56
<b>Chuletas de Cordero</b> Grilled lamb chops, roasted pumpkin purée & chimichurri	62	<b>Pollo de Corral</b> Grilled free-range chicken, morels & black winter truffle	48

## LA HUERTA

<b>Roasted potatoes</b> Smashed Ratte potatoes with aioli	13
<b>Rainbow cauliflower</b> Pesto & Idiazabal cheese	14
<b>Piquillo peppers</b> Spanish red peppers with pil-pil	14
<b>Smoked mash</b> Bintje potato with smoked butter	14

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