






PICOTEO

Aceitunas 	8	Atún	18
Mediterranean house marinated olives		Tuna tartare, green apple sorbet, garlic & almond soup	
Pan Casero 	13	Tartar	28
Sourdough bread with smoked butter		Dry-aged beef tartare with smoked bone marrow	
Tosta de Jamón Ibérico	9	Berenjena 	12
Toasted Focaccia with grated tomatoes & acorn-fed ham (2 pieces)		Roasted eggplant, caramelised sunflower seeds & parmesan cheese	
Anchoas	9	Huevos Rotos	16
Santoña's premium 00 anchovies on toast (2 pieces)		Hand cut frites with chorizo & runny egg	
Zamburiñas	9	Pimientos del Padrón 	13
Baby scallops grilled with kombu butter (2 pieces)		Roasted Spanish green peppers	
Ostras	10	Maíz 	10
Japanese oysters, passionfruit, piparras & jalapeño		Grilled baby corn, harissa mayo & sweetcorn puree	

Extras

EVOO Bellaguarda Premium / Sherry Vinegar Lustau / Homemade Smoked Butter / Sliced Bread 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!

Pulpo Char-grilled octopus with roasted sweet potato	34	Gambones Grilled king prawns with garlic & Amontillado praline (5 pieces)	26	Calamar Palamós squid with black ink, garlic & pisto manchego	21
Txangurro Basque-style spider crab stew	26	Rodaballo Spanish turbot grilled Donostiarra-style	96/kg	Cangrejo Grilled crayfish wrapped in pancetta with aji sauce	28

A LEÑA

1/4 1/2

Cochinillo Roasted Spanish suckling pig	98/178
Cordero Roasted Pyrennes lamb leg	135
Txuleton de Vaca Vieja Beef dry aged over 45 days	148/kg

Pollo de Corral Corn-fed chicken, foie, chanterelles & black truffle	48
Chuletas de Cordero Grilled lamb chops with salsa verde & pistachios	52
Costillar de Ternera Glazed Angus beef short ribs	56

LA HUERTA

Brussels sprouts	12
Hand cut frites	12
Piquillo peppers	12
Smoked mash	12
Green Asparagus	12

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