

# PICOTEO

*(2 pieces)*

## Anchoas

Santoña's premium 00 anchovies set on toast

10

## Salmorejo

Smoked cold tomato cream with jamon & stracciatella

18

## Jamón Ibérico

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

16

## Setas

Grilled mushrooms with onsen egg & smoked idiazabal foam

16

## Sardina

Smoked sardine with escalivada

18

## Hamachi

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

24

## Tartar

Wagyu beef tartare set on fried polenta

15

## Puerro

Grilled leeks with cauliflower puree, candied almonds & fried sage

15

## Ostra

Japanese oyster with mango granita & pickled cucumber

16

## Cogollo

Grilled baby gem lettuce with garlic confit dressing & cheese crumbs

15

## Zamburiñas

Grilled baby scallops with kombu butter

12

## Pan Casero

Sourdough bread with house smoked butter

13

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### 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

<b>Txangurro</b> Basque-style spider crab with fried mantou	28	<b>Gambones</b> Grilled king prawns with garlic & amontillado praline (5 pieces)	26	<b>Pulpo</b> Chargrilled octopus with potato pavé & red pepper purée	36
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## A LEÑA

<b>Cochinillo</b> Roasted Spanish suckling pig, Segovian style	1/4 1/2 98 / 188	<b>Vaca Vieja</b> OP beef rib dry-aged over 45 days	17/100g	<b>Patatas Fritas</b>  Triple-cooked handcut frites	16
<b>Cordero Lechal</b> Roasted Moralejo milk-fed lamb leg	88	<b>Txuletón</b> Argentinian rib-eye (350g) with chimichurri	68	<b>Coles de Bruselas</b> Brussels sprouts with guanciale & browned butter	15
<b>Secreto Ibérico</b> Grilled Iberico pork shoulder with mojo picon	38	<b>Costillar de Ternera</b> Glazed Angus beef short ribs with porcini mushrooms	52	<b>Piquillo Peppers</b>  Spanish red peppers with pil-pil	14
<b>Pollo Asado</b> Grilled free-range chicken leg with barley stew	38			<b>Smoked Mash</b>  Bintje potato with smoked butter	14
				<b>Pimientos de Padrón</b>  Chargrilled green peppers with sea salt flakes	16

## LA HUERTA