




# PICOTEO

(2 pieces)

<b>Anchoas</b> Santoña's premium 00 anchovies set on toast	10	<b>Salmorejo</b> Smoked cold tomato cream with jamon & stracciatella	18
<b>Jamón Ibérico</b> Hand-carved, 100% acorn-fed ham served with cristal bread & grated tomato	16	<b>Setas</b>  Grilled mushrooms with onsen egg & smoked idiazabal foam	16
<b>Sardina</b> Ensaladilla croquettes with smoked sardines	16	<b>Hamachi</b> Cured New Zealand hamachi with passionfruit tiger's milk & fried sweet potato	24
<b>Tartar</b> Wagyu beef tartare set on fried polenta	15	<b>Puerro</b>  Grilled leeks with cauliflower puree, candied almonds & fried sage	15
<b>Ostra</b> Fried Japanese oysters with remoulade	16	<b>Col</b> Grilled Hispi cabbage with anchovy garlic dressing & fried kale	15
<b>Zamburiñas</b> Grilled baby scallops with kombu butter	12	<b>Tomate</b> Grilled tomato medley with dry aged beef fat dressing & ajo blanco	17
<b>Pan Casero</b>  Sourdough bread with house smoked butter (serves 2 - 4 pax)	13		

 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

<b>Gambones</b> Grilled king prawns with garlic & amontillado praline (5 pieces)	28	<b>Pulpo</b> Chargrilled octopus with potato pavé & red pepper purée	36
<b>Bacalao</b> Black cod fillet with pil pil & Japanese clams	42	<b>Chipirones</b> Chargrilled squid stuffed with chorizo on mojo verde	32

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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>Cordero Lechal</b> Roasted Moralejo milk-fed lamb leg	88	<b>Txuletón</b> Argentinian rib-eye (350g) with chimichurri	68
<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	56
<b>Pollo Asado</b> Grilled free-range chicken leg with barley stew	38	<b>Pato</b> Grilled Irish duck with corn mousse & sherry jus	38

## LA HUERTA

<b>Patatas Fritas</b>  Triple-cooked handcut frites	16
<b>Coles de Bruselas</b> Brussels sprouts with guanciale & browned butter	15
<b>Piquillo Peppers</b>  Spanish red peppers with pil-pil	14
<b>Smoked Mash</b>  Bintje potato with smoked butter	14
<b>Pimientos de Padrón</b>  Chargrilled green peppers with sea salt flakes	16

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