

# PICOTEO

<b>Anchoas</b> Santoña's premium 00 anchovies on toast (2 pieces)	10	<b>Ensaladilla</b> Sea urchin, crab & tuna potato salad (2 pieces)	18
<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>Hamachi</b> Cured New Zealand hamachi in tiger's milk	22
<b>Ostra</b> Japanese oyster with passionfruit & smoked jalapeno oil	10/pc	<b>Col</b>  Charred cabbage, burnt spring onion ranch, wakame & noisette butter	12
<b>Zamburiñas</b> Grilled baby scallops with kombu butter (2 pieces)	12	<b>Berenjena</b>  Roasted eggplant, parmesan & caramelised sunflower seeds	14
<b>Coliflor</b>  Roasted cauliflower with tahini, pomegranate & mint	14	<b>Huevos Rotos</b> Hand cut frites with chorizo & egg yolk	16

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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

ASK OUR STAFF FOR THE SEAFOOD SPECIALS OF THE DAY

<b>Calamar</b>	30	<b>Rodaballo</b>	108/kg	<b>Mejillones</b>	24
Palamós squid with caramelised onions & peppers		Grilled Spanish turbot Donostiarra-style		Kinkawooka mussels in Fino sherry & spicy coconut broth	
	<b>Gambones</b>	26	<b>Pulpo</b>	34	
	Grilled king prawns with garlic & Amontillado praline (5 pieces)		Octopus & pork belly with cabbage "Trinxat"		

## A LEÑA

<b>Cochinillo</b>	1/4 1/2 128 / 228	<b>Cerdo Ibérico</b>	46
Roasted Spanish suckling pig, Segovian style		Grilled pork, green apple purée & braised fennel	
<b>Txuleton de Vaca Vieja</b>	168/kg	<b>Costillar de Ternera</b>	56
OP beef rib dry-aged over 45 days		Glazed Angus beef short ribs	
<b>Chuletas de Cordero</b>	1/2 Full 88 / 168	<b>Pato Asado</b>	48
Grilled rack of lamb & smoked eggplant puree		Roasted duck breast with beetroot, cherries & grilled pumpkin	

## LA HUERTA

<b>Potato Boulangère</b>	13
Confit potatoes with garlic & herbs	
<b>Okra</b>	13
Lady's fingers with Idiazabal cheese	
<b>Piquillo peppers</b>	14
Spanish red peppers with pil-pil	
<b>Smoked mash</b>	14
Bintje potato with smoked butter	

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