



EAT SPAIN, DRINK SPAIN

\$99 PER PERSON | \$49PP WINE ADD-ON | MIN 2 PPL

1ST COURSE

Pan a la Parrilla – Mantequilla de Chorizo

Homemade flatbread, chorizo butter, arbequina evoo [GFO, NF]

Vieira – Mantequilla de Manchego, Miel de Caña

Pan-fried hokkaido scallop, manchego, cane honey [GF, NF]

Wine Pairing: Lonia Cava Brut

2ND COURSE

Tartar de Ternera– Bonilla Patatas Fritas, Salsa Gilda, Aioli

Beef tartare, spanish chips, guindilla, arbequina olive, aioli [DF, GF, NF]

3RD COURSE

Buñuelos de Queso Ahumado, Ibérico

Smoked san simón cheese fritter, ibérico ham [NF]

Wine Pairing: Nivarious Tempranillo Blanco

4TH COURSE

Presa de Cordero, Pimiento del Piquillo, Puré de

Berenjena Ahumada, Pedro Ximénez

Lamb backstrap, piquillo pepper, smoked eggplant

purée, pedro ximénez [DF, GF, NF]

Wine Pairing: Conde Valdemar Rioja Crianza

DESSERT COURSE

Tarta de Santiago – Helado de Vainilla, EVOO

Arbequina, Calamansi, Almendra Marcona

Traditional almond cake, vanilla ice cream, arbequina

evoo, calamansi, marcona almond [GF]

Drink Pairing: Lustau Pedro Ximenez 'San Emilio' Solera 12yr

¡Qué!