



5-COURSE DINNER MENU

\$128++ per pax

Additional \$58++ for wine pairing
Min. 2 pax to dine

Amuse Bouche

Salmorejo Con Huevo Y Jamón

Chilled Tomato Soup | Serrano Ham Crisp | Quail's Egg
Olive Oil Caviar | Parsley Oil

Starter

Mosaico De Gambas Con Herbon

Garum Infused Prawn Mosaic | Vine Tomato | Green Chives
Sous Vide White Asparagus | Truffle Honey | Squid Ink Tuile

Pere Ventura Tresor Brut Cuvée Gran Reserva

Appetiser

Fideuá De Pollo Y Alcázaras

Roasted Chicken Roulade | Spanish Noodles | Sofrito | Caper Berries
Garlic Aioli | Charred Pimento

Familia Torres Pazo Das Bruxas Albarino

Soup

Sopa De Cangrejo

Crab Bisque | Blue Swimmer Crab | Smoked Butternut | Sea Grapes

Maruques De Caceres Verdejo

Main

Osso Buco Galiciana con Pedro Ximenez

Galician Pasture-fed Beef Shank | Manchego Mash | Broccolini | PX Sherry Reduction

La Rioja Alta Finca San Martin Crianza

Dessert

Tocino De Cielo

Spanish Crème Caramel | Chocolate Soil | Smoked Vanilla Ice Cream

Gramona 'Vie De Glass'

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All menu items are subject to seasonal availability. Wines will be paired at 60ml a glass.