



FEASTING MENU

150 PER PERSON | 5 COURSES | MINIMUM 2 PERSON

Dips · romesco, hummus, chermoula, grilled sourdough, cumin crisps **VG**

Tabla de embutidos · chefs' selection of Spanish small goods, guindillas, olives, manchego, house-made pickles and picos

Grilled octopus · black garlic, kipfler potatoes, capers, nduja dressing **GF**

Ceviche · line caught snapper, spring onion, chillies, soft herbs, dry rye **GF**

Arroz negro · octopus, scallops, squid ink, peas, saffron aioli **GF**

Slow cooked lamb shoulder · soft polenta, peas, heirloom tomato, chorizo **GF**

Patatas bravas · chilli, saffron aioli, chives, citrus salt **V, VG, GF**

Broccolini · romesco, toasted pine nuts **V, DF**

Tabla de queso · chef's selection of Spanish Cheeses, quince paste, grilled sourdough, cumin crisps

Flan · anglaise, almonds **GF**