



## TASTING MENU

95 PER PERSON | 5 COURSES | MINIMUM 2 PERSON

Banderillas · boquerones en vinagre, olives, vegetable ceviche **GF, DF**

Jamón Serrano Pintxos · quince paste, cheese, toasted orange and raisin sourdough

Salmon Curado · citrus cured salmon, caviar, labneh, dark rye **GF option**

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Grilled pizzetta · garlic & rosemary **VG**

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

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Spatchcock · baby carrots, garbanzos, chermoula butter **GF**

Hombro de cordero · slow cooked lamb shoulder, beans, sage, garlic, tomato **GF**

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

Cauliflower · romesco, crumbed feta **GF option, V**

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Tocino de Cielo · anglaise, almondsanglaise, almonds **GF**

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**GF** Gluten Free   **DF** Dairy Free   **V** Vegetarian   **VG** Vegan   **VG\*** Request Vegan