

# MENU

## STARTERS TO SHARE

- Iberico Ham 100% Acorn Feed “5 Jotas Sanchez Romero Carvajal” Picos bread
- Tuna Tartar lightly smoked with Wakame seaweed
- Whole Sea Bass fried “Andaculian” style with Kimchi and Lime Mayo
  - Crispy ham and bechamel croquettes
- “8” hours roasted tomatoes in sweet oloroso sherry, basil, lime & le Peral cheese (V)
  - Spanish Omelette with Truffle

## MAIN COURSE

**(Please choose one)**

Hake cooked in sherry and parsley sauce with spinach

OR

Flame grilled Pluma Ibérica (the finest cut from Spanish iconic pigs)  
roasted pineapple & chard

OR

Sweet heritage carrots, smoked aubergine puree, macadamia pesto (V)

## DESSERT

Caramelised Papaya with frozen Yuzu-coconut cream, Raspberry snow