

the chef's table

*the following menu is based on a banquet style service.
this means each guest is set with his or her own plate and the food dishes are
placed in the center of the table for sharing.*

la mesa cocina

- almendras saladas**, marcona salt roasted almonds (df) (c)
- aceitunas alinadas, marinated** arbequina, gordal and empeltre olives (df) (c) (v)

- berenjena horneado**, baked eggplant and haloumi stack with artichoke puree (c) (v)
- la carne crudo**, wagyu eye fillet, sangria jelly and baby cress (df) (c)
- calamares a la plancha**, grilled chilli squid with tomato and aioli (c)

- mahon croquetas**, potato croquette with mahon filling and gazpacho sauce (v)
- trucha arcoiris**, smoked rainbow trout with artichoke hearts and citrus foam (df) (c)
- banderilla de chorizo**, chorizo, olive & stuffed chilli with coriander sauce (df) (c)

- verduras pisto manchego**, vegetable & bean rattatouille with cavolo nero (df) (c) (v)
- tripa de cerdo**, pork belly with apple compote, pinenuts with mustard fruit (df) (c)
- pata de cordero**, slow cooked south west lamb with preserved lemons and cous cous
- ensalada espanola**, cos, manchego, almonds, crispy jamon and crostini
- el pan**, in house baked spanish multigrain rolls (df)

- churros**, fried pastry with chocolate ganache

sixty dollars per person

