




## COLD TAPAS

<b>BREAD &amp; BUTTER</b> 	9
Sour Dough, Kombu Butter   4pcs	
<b>ARTISANAL CHEESE PLATTER</b> 	24
Cheese, Quince, Charcoal Chips   3 kinds	
<b>COLD CUTS PLATTER</b>	22
Chorizo, Truffle Salami, Wagyu Bresaola   60gm	
<b>WINERY PLATTER</b>	36
Artisanal Cheese, Cold Cuts, Condiments	
<b>MARINATED MIXED OLIVES</b> 	7
Green Gordal, Cuquillo, Aloreña   House Marinated	
<b>ARTURO SANCHEZ JAMÓN</b>	39
Premium Iberico Jamón Leg Bellota, 60 Months Aged, Gran Reserva   50gm	
..... ( <b>GOURMET BAR SPECIALS</b> ) .....	
<b>WINERY'S "CIGAR"</b>	14
Free Range Chicken Liver Pâté, Ceps Soil   Served Cold	
<b>AUSTRALIA SPANNER CRAB CANELÓN</b> <i>(add Sea Urchin - \$10)</i>	26
Zucchini, Ponzu, Ikura Roe, Sriracha   Served Cold	
<b>HIRAMASA HAMACHI CRUDO</b> <i>(add Caviar - \$20)</i>	26
Puffed Organic Wild Rice, Cucumber Snow, Yuzu Soy Vinaigrette   Served Raw	
<b>SEA URCHIN &amp; FOIE GRAS PUDDING</b> <i>(add Caviar - \$20)</i>	38
Ceps Dashi   Served Cold	
<b>CAVIAR &amp; SEA URCHIN SOMEN</b>	22
Shio Kombu, Dashi Foam   Served Cold	

 - Vegetarian

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## HOT TAPAS

<b>PATATAS BRAVAS</b> 	12
Agría Potato, Spicy Chipotle, Aioli   Fried	
<b>CRAB CROQUETAS</b>	8
Béchamel, Gochujang Aioli   2pcs   Fried	
<b>JAMÓN BIKINI</b>	16
Dashi Béchamel, Paleta   Toasted	
<b>“BROKEN” EGGS</b> <i>(add Caviar - \$20)</i>	26
Free Range Barn Eggs, Argentinian Prawn, Jamón   Fried	
..... ( <b>VEGETABLE</b> ) .....	
<b>PADRON PEPPERS</b> 	14
Maldon Sea Salt   Fried	
<b>ORGANIC BABY CORN</b> 	12
Corn Puree, Paprika Oil, Togarashi   Binchōtan Grilled	
<b>ORGANIC CAULIFLOWER</b> 	18
Yuzu Gel, Pipparas, Pine Nuts, Organic Baby Spinach Dust   Pan-Fried	
<b>ORGANIC HEIRLOOM TOMATOES</b> 	18
Lemon Vinaigrette, Chimichurri, Avocado Puree, Kiwi, Apricot   Served Cold	
..... ( <b>SEAFOOD</b> ) .....	
<b>GALICIAN OCTOPUS</b>	26
Squid Ink Vinaigrette, Confit Potato, Sakura Ebi Oil   Binchōtan Grilled	
<b>ARGENTINIAN RED PRAWNS</b>	24
Dried Chili, Garlic, EVOO, Sour Dough   Pan-Seared	
<b>WILD BLACK COD</b>	28
Organic Bell Peppers, Garlic Chili Vinaigrette   Pan-Seared	

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## MEATS

<b>FREE RANGE FRENCH SPRING CHICKEN</b>	24
Organic Carrot Terrine, Carrot Gel & Organic Vegetable Jus   Binchōtan Grilled	
<b>SPANISH IBERICO PORK JOWL</b>	22
Fennel, Pickled Pear, Burnt Pear Puree   Binchōtan Grilled	
<b>AUSTRALIA DRY AGED RIBEYE (GRASS-FED)</b>	48
Bone Marrow, Organic Confit Garlic   Binchōtan Grilled	
<b>JAPANESE A4 KAGOSHIMA WAGYU STRIPLON</b> <i>(add Foie Gras \$19)</i>	68
Bone Marrow, Organic Confit Garlic   Binchōtan Grilled	
<b>SUCKLING PIG LEG</b>	98
Spanish Traditional Roast Style   50 Minutes Preparation Time	

### RECOMMENDED ADD ON:

Hokkaido Narabi Sea Urchin (5gm)	- 10
Kaviari Kristal Caviar (5gm)	- 20
Pan-Seared Foie Gras	- 19

## Desserts

<b>TORRIJA</b>	12
Spanish Style French Toast, Milk Ice Cream	
<b>BASQUE BURNT CHEESECAKE</b>	18
EVOO Hay Ice Cream	
<b>COMPRESSED ORGANIC ROCK MELON</b>	12
Rebujito Style, Manzanilla Sherry, Lemonade	



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