

Grilled Sourdough

charred aioli

Chicharrones

pork jowl, desert lime togarashi, picos

Pinchito

blistered okra, sherry vinegar, Moroccan lemon

Creamy Ensaladilla Clásica

regaña, quail egg

Grilled Akoya oysters

citrus escabeche, heritage carrots, lovage oil

Kingfish Crudo

yuzu kosho, preserved tomato, orange, gordal olive

Grilled Market Fish

poached skate and cuttlefish chickpeas stew, salsa verde

Day's Walk Farm Beetroot

carrot sauce, liang fen, peanut garrapiñados

Caramelised Chocolate mousse

vanilla infused milk

BESO

Tapas

Grilled Sourdough 9
charned alioli

Eggplant Chips 9
molasses

Chicharrones 12
ponk jowl, yuzu togarashi, picos

Pinchito 12
blistered okra, sherry vinegar, Moroccan lemon

Spiced Morcilla "Toastie" 15
apricot chutney

Grilled Golden Kiwi 22
Paleta Iberica Joselito 36-month

Creamy Ensaladilla Clásica 8
Olasagasti anchovy +5
Fried quail egg +4

Embutidos y Quesos

CURED MEATS & CHEESE

Selected Spanish Cured Meats 38
Lomo, Sobrasada, Fuet Anis, Morcon

Selected Spanish Cheese 34
Queso Valdeon, Mahon, Don Lorenzo
12-month Manchego

Mojama Salazones Garre 32
Tuna Loin (40g)

Jamon Iberico Joselito 45
48-month (30g)

Raciones

Charned Green Beans 24
soft tofu, huevo hilado, pickled daikon, raspberry

Escabeche Mussels 26
heritage carrots, grilled herbed sourdough

Kingfish Crudo 32
yuzu kosho, tomato, orange

Grilled Mandarinine 26
ajo blanco, radicchio, wood sorrel

"A la Cordobesa" Oxtail Dumplings 30
parmentier potato, lanzhou chilli oil

Parrilla GRILL

P.X. Miso Glazed Pork Loin 44
spiced pumpkin, mojo-mole verde,
mustard leaves

Market Fish Chops 43
cuttlefish, skate, chickpeas, salsa verde

Day's Walk Farm Beetroot 38
black vinegar, carrot, liang fen, peanut garrapiñados

Wagyu Hanger Steak 42
Southern Cross mushrooms, gnelos

MENU DE LA CASA

90 per person

A progression of flavours to share. Whole table.

Introductory menu.

We endeavour to accommodate all dietary requirements.
A 10% surcharge applies on Sundays and Public Holidays

If you have an allergy, please speak to us prior to ordering.
We cannot guarantee any products served will be free of allergens.

Postres
DESSERTS

Green Apple Sorbet 22
shiso, river mint, lychee

Tocino de Cielo 26
orange blossom caramel

Caramelised Chocolate Mousse 26
vanilla infused milk foam

Vino Dulce
SWEET WINE

2002 Telmo Rodriguez MR Moscatel, Spain 25

Pereira D'Oliveiras Tinta Negra 5yr,
Madeira, Portugal 13

El Maestro Pedro Ximenez, Spain 11

Niepoont Ruby Port, Portugal 11

BESO

Digestivos
DIGESTIF

Anis Dulce 'Las Cadenas', Spain 13

Zarate Aguardientes Hierbas, Spain 15

Pablo Esparza 'Basarana Etiqueta Negre'
Pacharan, Spain 13

Amaro Montenegro, Italy 13

Fernet Branca, Italy 17