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## TASTING MENU

95 PER PERSON | 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

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Grilled pizetta · 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**

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

Fioretto · romesco, queso de cabra **GF, V**

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Tocino de Cielo | Anglaise, almonds **GF**

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## FEASTING MENU

150 PER PERSON | MINIMUM 10 PERSON

Dips · romesco, hummus, chermoula, grilled sourdough, dark rye and cumin crisps **VG**

Tabla de Embutidos · chefs' selection of Spanish smallgoods, guindillas, olives, manchego, housemade pickles and picos

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

Atun · seared yellowfin tuna, round beans, baby capers, olives, cornichons, botarga **GF, DF**

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Spatchcock · baby carrots, garbanzos, chermoula butter

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

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

Peras · arugula, Manchego, Balsamico al Pedro Ximenez **V, GF**

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Tabla de Queso

Chefs' selection of International & local cheeses,  
Santa Teresa quince paste, house-made cumin crisps

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Tocino de Cielo | Anglaise, almonds **GF**

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SAINT  
MALO

