

duendé

BREAKFAST • BRUNCH • TAPAS • WINE BAR

DEGUSTATION SAMPLE MENU 10 COURSE

VEGETARIAN

marinated olives

sweetcorn & manchego croquetas

pickled vegetables, peppers in a soft bao bun

potato w paprika dust & smoked tomato alioli g

spiced bean & mixed grain salad, crispy shallots, iceberg lettuce w

yoghurt dressing g

grilled halloumi, pepperonata salsa, fried bread, mojo verde w

micro parsley

baby cos lettuce, roasted cauliflower w manchego

chickpea gnocchi, heirloom tomato, chimmi churri, chipotle

butter & oaxaca g

paella inspired risotto w chef's selection of fresh market vegetables

doughnut balls with cinnamon infused vanilla ice cream

& injected flavours