

duendé

BREAKFAST • BRUNCH • TAPAS • WINE BAR

DEGUSTATION MENU 10 COURSE

VEGETARIAN

marinated olives
sweetcorn & manchego croquetas
potato w paprika dust & smoked tomato alioli g

grilled halloumi, pepperonata salsa, fried bread, mojo verde
pickled vegetables, peppers in a soft bao bun
mixed green leaf salad, smashed almonds, orange vinaigrette g

tossed seasonal vegetables, house loaf and buttermilk
chickpea gnocchi, heirloom tomato, chipotle butter, Oaxaca cheese g
paella inspired risotto w chef's selection of fresh market vegetables g

doughnut balls with cinnamon infused vanilla ice cream
& injected flavours