



# duendé

Chef's Selection  
( Min 2 people )

4 courses  
\$50 PP

(add Spanish wine pairing \$25)

Serrano & Aceitunas  
served with charred bread

**Heretat de Lacrima Baccus 2017 Brut  
reserva - Cava**

Croquetas de Maiz  
sweet-corn croquets, chipotle aioli &  
manchego

**Cuatro Rayas 2020 Verdejo - Rueda**

Gambas al Harissa Tiger prawn,  
preserved lemon, saffron arancini,  
harissa butter

**Luis Cañas 2019 Viura - Rioja**

Pedro Ximenes Champinones  
Field mushrooms, eggplant caviar,  
roncari blue & shallot salad

**Familia Pacheco 2019 Syrha -  
JUMILLA DOP**



# duendé

Vegetarian Selection  
( Min 2 people )

4 courses

\$50 PP

(add Spanish wine pairing \$25)

Manchego & Aceitunas  
served with charred bread

**Heretat de Lacrima Baccus 2017 Brut  
reserva - Cava**

Croquetas de Maiz  
sweet-corn croquets, chipotle aioli &  
manchego

**Cuatro Rayas 2020 Verdejo - Rueda**

Halloumi al Harissa Halloumi,  
preserved lemon, saffron arancini,  
harissa butter

**Luis Cañas 2019 Viura - Rioja**

Pedro Ximenes Champinones  
Field mushrooms, eggplant caviar,  
roncari blue & shallot salad

**Familia Pacheco 2019 Syrha -  
JUMILLA DOP**