



duendé

Chef's Selection
(Min 2 people)

5 courses

\$65 PP

(add Spanish wine pairing \$35)

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**

Filete Escocés
Scotch fillet, red pepper xato,
charred corn, mojo verde, smoked
labneh

**Diego del Almagro Gran Reserva 2012
Tempranillo - Valdepenas**



duendé

Vegetarian Selection
(Min 2 people)

5 courses

\$65 PP

(add Spanish wine pairing \$35)

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**

Berenjena

Whole roasted eggplant red
pepper xato, charred corn, mojo
verde, smoked labneh

**Diego del Almagro Gran Reserva 2012
Tempranillo - Valdepenas**