

duendé

CHEF'S SELECTION \$55pp (VEGETARIAN) (minimum of 2 guests)

Piquillo peppers, goat's cheese, romesco, basil gfo
served with bread & marinated olives

Sweetcorn & manchego croquettes, vanilla, hazelnut & corn aioli

Marinated mushrooms, garlic, shallots, blue cheese, PX vinegar gfo

Lentils & asparagus, halloumi, beetroot, blood orange & nut crumb g

**Spanish vegetable pisto, grilled bread, slow cooked egg,
manchego gfo**

**Portuguese custard tartlet, strawberries, salted caramel,
gingernut crumb, vanilla bean ice cream**