

duendé

BREAKFAST • BRUNCH • TAPAS • WINE BAR

DEGUSTATION MENU 7 COURSE

VEGETARIAN

grilled halloumi, pepperonata salsa, fried bread, mojo verde
sweetcorn & manchego croqueta
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

doughnut balls with cinnamon infused vanilla ice cream
& injected flavours