

duendé

BREAKFAST • BRUNCH • TAPAS • WINE BAR

DEGUSTATION MENU 10 COURSE

chorizo al a plancha g

sweetcorn & manchego croquetas

cured fresh market fish, jellied tomato broth, avocado mousse, chilli, citrus g

grilled halloumi, pepperonata salsa, fried bread, Mojo verde w micro parsley

braised oxtail in soft bao bun

spiced bean & mixed grain salad, crispy shallots, iceberg lettuce w
yoghurt dressing g

chickpea gnocchi, heirloom tomato, chimmi churri, chipotle butter & oaxaca g

buttermilk popcorn chicken w Mojo picon & Mojo verde

pork belly, spanish slaw w pomegranates g

doughnut balls with cinnamon infused vanilla ice cream
& injected flavours