

duendé

DEGUSTATION MENU w MATCHED VINO

oyster natural with shallot vinaigrette g
TORO ALBALA 'Electrico' *Fino*, MONTILLA-MORILES – SPAIN

jamón serrano g
fresh market fish, jellied tomato broth, avocado mousse, chilli, citrus g
FUNÁMBLE 'Equilibri Natural' BRUT NATURE NV CAVA, PENEDES – SPAIN

chargrilled octopus, chorizo, kipfler potato w alioli g
mixed green leaf salad, smashed almonds, orange vinaigrette g
I+I-3 'ANAIS' '15 *Xarel-lo* PENEDES – SPAIN 🍷

crispy skinned pork belly, smoked pineapple, chicharrones g
tossed seasonal vegetables, house loaf and buttermilk
CAUDEX '11 CRIANZA *Tempranillo/ Garnatxa* RIOJA – SPAIN

slow cooked beef brisket, braised chickpeas, px onions g
chickpea gnocchi, heirloom tomato, chipotle butter, Oaxaca cheese g
ROMANTICA '12 *Tempranillo* RIBERA del DUERO – SPAIN

doughnut balls with cinnamon infused vanilla ice cream & injected flavours
BODEGAS MUSTE 'Aurora' *Pedro Ximénez* JEREZ – SPAIN