

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

braised oxtail in soft bao bun

mixed green leaf salad, smashed almonds, orange vinaigrette g

chickpea & potato gnocchi, heirloom tomato, chipotle butter, Oaxaca cheese

paprika chicken wings, buttermilk dressing g

crispy skinned pork belly, smoked pineapple, chicharrones g

doughnut balls with cinnamon infused vanilla ice cream

& injected flavours