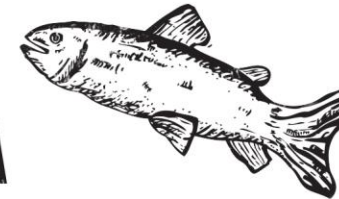


# ESQUINA



## SNACKS

## SOIL

## SEA

## LAND

Marinated olives, sherry, rosemary, citrus, paprika	9
Spanish Nigiri: Bacalao brandade, roasted bell peppers	6
Oyster, jalapeño ponzu, salmon roe, pickled ginger flower	7
Padron peppers, ponzu dressing	10
Esquina's Spanish omelette: Confit onion, potato, crispy bread, olive oil caviar	6
Crispy baby squid, chilli coriander, squid ink aioli	14
Chorizo croquetas, piquillo mayo	12
Iberico bellota with pan con tomate	30

Beetroot pickled, whipped truffle burrata, raspberries, smoked walnuts	12
Endive, radicchio, pickled pear, walnuts, honey mustard dressing	14
Roasted cauliflower, cauliflower cous-cous, serrano ham, Manchego cheese	16

Raw scallops, sesame, lemon, radish & dill	22
Grilled Spanish octopus, Jerusalem artichoke, burnt onion, oyster leaf	28
Saffron paella, pan-fried red snapper, chorizo, snow peas	24
Salted cod "Alkorta", iberico & tomato chickpeas, black garlic from "Las Pedroñeras"	28
Sardines with Samfaina: Grilled zucchini, roasted bell pepper sorbet, eggplant caviar	16

Beef cheeks, baked bone marrow, sesame pickled cabbage, corn tortilla	18
Wagyu beef intercostals, artichokes, romesco	26
Pigeon, forest berries escabeche, burnt rosemary polenta, crisp shallots	22
Iberico pork and foie gras burgers, pulled pork, avocado mayonnaise	28



## DESSERTS

## CLASSICS

## DRINKS

Strawberries, basil, marshmallow, olive & vanilla chantilly	13
Warm chocolate fondant, malt ice cream, chocolate 100's & 1000's	15
"PBJ"; peanut butter parfait, banana, cherry jam, puffed grains	15

Sea urchin, crab & lobster bisque, smoked herring roe, sea grapes	22
Mini Spanish Breakfast: Soft scrambled egg, mushroom and chorizo ketchup, baked potato foam	10

Champagne Le Chapitre Brut	25
Cava Torello Brut, "Special Edition"	19
Pollen St Social White	18
Pollen St Social Red	18
Modern & Classic Sangria	16

Estrella Galicia Caña	10
Estrella Galicia 1 Pint	16
1906 Estrella Reserva Especial	15
Estrella Damm	14
Estrella Inedit	35