

Spanish Winter Brunch

Saturday, Sunday & Public Holidays

ADULT: \$398 + 10%

WELCOME COUVERT

House marinated Spanish olives, Alioli potato & Rustic bread

STARTERS FOR SHARING

- Spanish Iberico ham Joselito Gran Reserva 48 months air-dried with tomato bread
- Porcini Mushroom Soup with truffle oil
- Padron peppers with Romesco sauce
- "Gambas al Ajillo" sizzling garlic prawns
- Txangurro Spider crab Basque way
- Sautéed chorizo with garlic and chives

MAIN CHOOSE ONE

- Traditional Spanish Lobster paella (minimum 2 persons) **Add \$55pp**
- Paella of the DAY (minimum 2 persons)
- Grilled Black Cod with Trinxat, bake tomato and asparagus
- Roasted suckling pig "Segovia Style"
- Baby lamb shank Andalusian way
- Beef tenderloin with Foie, ratte potatoes and porcini sauce **Add \$68**
- Spinach and pine nut Canelon with truffle béchamel

DESSERT CHOOSE ONE

- Pear confit in red wine
- Catalan cream with orange flambee
- Spanish Churros with hot chocolate
- "Leche Frita" fried milk with toffee reduction and cinnamon

Tea / coffee

FREE FLOW OPTIONS (for two hours)

- Add \$108, soft drinks and seasonal juices
- Add \$180, Cava and Sangria
- Add \$250, White wine (Verdejo), Red wine (Tempranillo), Cava, Sangria & Beer

BRUNCH COCKTAILS \$88

- **Forever Young**
Vodka, Pineapple juice, Lemongrass & Bitters
- **Negroni**
Gin, Vermouth, Campari & Orange twist
- **Bloody Mary**
Vodka, Tomato juice, Tabasco, Pepper & Celery
- **Pisco Sour**
Pisco, Egg white, Lemon juice & Bitters

BRUNCH MOCKTAILS \$68

- **Coo Coo**
Mango puree, Coconut milk, Pineapple juice, Ginger
- **Olé Fruit Punch**
Cranberry juice, Apple & Lemon juice, Rosemary & Citrus peel