

Starters

Hummus, herbed pita 9

Escalivada, skordalia sauce 9

Grape Pizzetta, cabrales and goat's cheese, walnuts 10

Fig Pizzetta, serrano ham, chevre, balsamic reduction 11

Mussels, heirloom beans, caramelized sweet onion, crostini 9/14

Pork Belly, semolina pudding, candied walnuts, apple gastrique 10

Clams, chorizo, tomato, chickpeas, croutons 10/15

Crostini, marinated piquillo peppers, serrano ham 5

French Fries, aioli 6

Cheese Table 12/15

Salads / Soup

Roasted Carrots & Turnips, chevre, hazelnuts, creamy horseradish 8

Organic Greens, sherry-shallot vinaigrette 6

Beets, poached bosc pear, cabrales mousse, almonds, mizuna 8

White Bean & Kale Soup, celeriac-potato gratin, truffle oil 8

Mains

Agnolotti al Plin

sunchokes, fontina val d'aosta, celeriac & orange beurre blanc 10/18

Roasted Chicken

wild rice & walnuts, duck fat brussel sprouts, kale, serrano 22

Beef Short Rib

couscous, dried fruits, almonds, sunchokes, chocolate 23

Paella

chicken, shellfish, chorizo, saffron bomba rice 26

Portuguese Pig

clams, chorizo, bay scented potato, smoked paprika 13/25

Semolina Dumplings

squash & parmesan stuffed, sage, kale, apple, hazelnuts 10/18

Hanger Steak

french fries & aioli, sautéed kale, cabrales butter 23

Tombo Tuna

coriander crusted, frisee, heirloom beans, quail egg, mustard 28

BRASA