



CHEF'S TASTING

\$89pp (excludes supplemental choices)

- extras { **Add - JAMÓN IBÉRICO PALETILLA** (Add \$11pp)
100% Bellota, Grissini
Add - KALUGA CAVIAR & EGGS*
Trout Roe, Egg Yolk, Botarga Espuma (Add \$18pp)
- primero { **OLIVE OIL COCA BREAD**
Catalan Fuet, Octopus Charcuterie, Romesco, All I Oli, Picada
- segundo { **BLUEFIN TUNA TARTAleta**
Rhubarb, Mascarpone, Passion Fruit Espuma
- tercero { **MAR Y TIERRA**
Mussels Escabeche, White Asparagus, Salsify, Coconut Kosho, Oyster All I Oli
- cuarto { **MELÓN CON JAMÓN**
Cantaloupe, Kumquat Leche de Tigre, Puffed Quinoa, Salsa Macha
- quinto { **TARTE FLAMBÉE**
Wagyu Pastrami, Jalapeno Oil, Manchego Cheese
- sexto { **SPANISH OCTOPUS**
Hoja Santa-Romesco, Gallega Sauce, Kale Chips
Or - **U10 SCALLOPS*** (Add \$18pp/2ppl Minimum)
Cordyceps Mushrooms, Leek, Shiso, Cashew-Lime Vinaigrette
- séptimo { **KOJI MARINATED IBÉRICO PORK***
Butifarra de Perol, Artichoke, Thai Caldo
Or - **AUSTRALIAN NY STRIP WAGYU*** (Add \$35pp/2ppl Minimum)
Shishito Peppers, Ishiyaki Stone
- postre { **DESSERT** Chef's Choice of The Day

(Entire table participation please)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.