Chef Tasting 572 per person (minimun 2 people)



ENTREE Served as individual pintxos

- * Seared scallops with crispy prosciutto
- * Grilled chorizo on a bruschetta with romesco sauce
- * House made Croquette of Jamon and Manchego Cheese.

For the Table:

* Prosciutto di Parma served with house bread and oil EVO

MAINS

Served as sharing platters

- * Suckling lamb 6 hour slow roasted
- * Black Angus rump steak
- * Sides and Sauce for that table

Butcher Selection \$75 per person (minimum 2 people)

ENTREE Serve

Served as individual pintxos

- * Grilled Chorizo on a Bruschetta with romesco sauce
- * Berkshire pork belly slow roasted with rhubarb and apple martini For the Table :
- * Prosciutto di Parma served with house bread and oil EVO

MAINS

Served as sharing platters

- * Wagyu Brisket
- * Black Angus Rump Steak
- * Sides and Sauce for that table