



Autumn Season: Six Moments

2020

Our first commitment is to procuring pristine products.

Celebrating them is our honor.

<i>Gambas</i>	<i>Grassfed Beef</i>	<i>Potatoes</i>
<i>Cockles</i>	<i>Hamachi</i>	<i>Kanopi Garden</i>
<i>Sea Bass</i>	<i>Tony's peppers</i>	<i>Lettuce mix</i>
<i>Quail</i>	<i>Eggplant</i>	<i>Eggs</i>
<i>Pork Belly</i>	<i>Mustard</i>	<i>Piri piri</i>
<i>Hudson Valley</i>	<i>Sweet Corn</i>	<i>Butternut Squash</i>
<i>Chicken</i>	<i>Heirloom Tomato</i>	<i>Purple Potato</i>
	<i>Carrots</i>	

Six Course Tasting Menu - Vegan Alternatives Available To Each Course

\$125 Plus Tax

Please inform of us any allergies or dietary restrictions in your party

Chef Anthony Gonçalves



À la Carte

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Tapas

- | | |
|---|---|
| <input type="checkbox"/> TOMATO BREAD... 13
Jamón Ibérico de Bellota | <input type="checkbox"/> HAMACHI CRU... 19 |
| <input type="checkbox"/> OCTOPUS SALAD... 17
house vinaigrette, pimentón | <input type="checkbox"/> JAMÓN IBÉRICO CROQUETTES... 7 |
| <input type="checkbox"/> JAMÓN IBÉRICO DE BELLOTA... 19 | <input type="checkbox"/> PATATAS BRAVAS... 8 |
| <input type="checkbox"/> IBERIAN CHARCUTERIE BOARD... 14 | <input type="checkbox"/> CUTTLEFISH TEMPURA... 14
coriander & lime mayo |
| <input type="checkbox"/> IBERIAN CHEESE BOARD... 14 | <input type="checkbox"/> PRAWNS AL AJILLO... 17
garlic shrimp |
| | <input type="checkbox"/> ALMEIJOAS BULHÃO PATO... 19
clams, white wine, garlic |

Eggs

- | | |
|--|---|
| <input type="checkbox"/> SCRAMBLED EGGS... 9
alheira de caça sausage | <input type="checkbox"/> SALT COD À BRÁS... 19
poached eggs, black olives, arugula |
| <input type="checkbox"/> FRIED EGGS... 14
potatoes, paletilla ibérica | <input type="checkbox"/> BRAISED GREEN PEAS... 18
chorizo, slow cooked egg |

Grill | Plancha | Pans

- | | |
|--|--|
| <input type="checkbox"/> SKIRT STEAK ROMESCO... 21
almonds, roasted peppers | <input type="checkbox"/> GRILLED VEGETABLES... 17
salsa verde |
| <input type="checkbox"/> DUCK BREAST... 20
celeriac purée, cabbage, bacon | <input type="checkbox"/> DOURADA... 21
tomato, potato, oregano |
| <input type="checkbox"/> IBERIAN PORK PRESA... 25
200g | <input type="checkbox"/> SQUID INK PAELLA... 30
prawns, cuttlefish, aioli |
| <input type="checkbox"/> CHICKEN PIRI PIRI... 22
potato purée, cherry peppers | |

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