BOTTOMLESS BRUNCH
$99PP

90 minutes of free-flowing drinks with a shared brunch for the table

ENTRÉES

Cristal bread
Crushed vine tomato, hojiblanca oil

Smoked eel gilda
Gordal olive, guindilla, kabayaki glaze

Kimchi croqueta
Bluefin tuna, jamón XO, daikon

MAIN

Spatchcock al ajillo
Shio-koji, garlic scape oil, burnt guindilla, snap peas

SIDES

Crispy potatoes
Beef fat & curry leaf mayo, mojo verde, shichimi

Bitter leaves
Cantabrian anchovy, preserved lemon, hazelnut picada, radish

DESSERT

Yema turrón mochi
Spanish almond praline, Valencia orange ice cream, kinako polvorón

DRINKS

Included drinks
House sparkling, house red, house white, house rosé and mimosa

Add on drinks package
Sangria, Aperol spritz, Hugo spritz, Asahi · $25

Please let us know of any allergies or dietary requirements.