

# s u b s o l o

## Degustation Menu 1

**\$60 p/person**

With 4 Matching Spanish Wines + \$25 p/person

Sliced Jamon Serrano & Hot Roasted Olives

Paprika Salt & Pepper Squid with Saffron Mayonnaise

Baked Piquillo Peppers with Goats Cheese & Roasted Pine Nuts

Meatballs with Melting Manchego Cheese Centres on Romesco

Portuguese Espetada Grill

Peri-Peri Chicken or Salted Rump Steak

Crema Catalana with Bruleed Crust & Quince

## Degustation Menu 2

**\$75 p/person**

With 5 Matching Spanish Wines + \$30 p/person

Cured Meat Plate with Jamon, Lomo, Salami,  
Rodríguez Bros Chorizo, Olives, Mushrooms & Baguette

Crunchy Bacalao Salt Cod Croquettes on Aioli

Field Mushrooms topped with Pistachio & Currant Couscous

Baby Squid stuffed with Paella on Burnt Anchovy Butter

Warm Lamb Salad with Minted Fig & Pomegranate Dressing

Portuguese Espetada Grill

Peri-Peri Chicken, Salted Rump Steak or Misto

Churros Doughnuts filled with Dulce de Leche, Spanish Chocolate Sauce  
& Honey Nougat Ice Cream

10% Service Charge applies to groups of 10 or more