

MERCADO

SET MENU

Marinated olives

Smoked hummus, za'atar & hand rolled flat bread

Polenta & parmesan fritto, red cabbage

Ortiz anchovy, fried bread, celery & apple

Iberico jamon, poached apricots w/ pepita salt

Foie gras parfait, burnt fig & raspberry w/ grilled sourdough

Seared scallops, serrano, fried brussel sprouts & ink sauce

Grilled chorizo, piquillo pepper & white bean salsa

Roasted prawns, fennel butter, charred lemon & espelette pepper

Chef's selection from the grill

Mixed leaf salad

Dark chocolate semifreddo, pistachio & raspberry

Petit fours

\$100

Per person, for the whole table