

ASH ST
MERCADO

No. 4

A Night in San Sebastián

Wednesday 19th June 2019 (Sold Out)

Thursday 20th June 2019 (Limited Spaces)

6 Courses + Wines – \$125pp

NV Torreblanca Cava Brut, Pendes

12 month aged Manchego, fried polenta & pickled red cabbage
Foie gras, beetroot cracker, marcona almond & salted honeycomb

2017 Txomin Etxaniz Txakoli, Getariako Txakolina

Ortiz anchovy, apple, celery & sourdough
Iberico Jamon, pepita grissini & pedro ximenez

2017 Telmo Rodriguez 'Basa' Verdejo, Rudea

Scallop carpaccio, carrot, oregano and candied olives

2017 Palacios Remondo 'La Vendimia' Garnacha-Tempranillo, Rioja (Alfaro)

Smoked duck breast, artichoke, grape & pearl barley

2015 Roda 'Sela' Tempranillo, Rioja (Haro)

Fennel glazed beef short rib, mushroom salsa verdi

NV Pablo Esparza 'Basarana et Negra' Patxaran, Navarra

White chocolate meringue, toffee apple & vanilla crème fraiche

Bookings via info@mercadorestaurant.com.au