

ASH ST
MERCADO
No. 4

OUR MENU IS DESIGNED TO SHARE

TAPAS

Freshly shucked oysters, white balsamic & verjus dressing	5 ^{PP}
Marinated Spanish mixed olives	8
House made pickles	6
Hand rolled flat bread, chickpea hummus & Za'atar	6 ^{PP}
Cold cuts: Wagyu bresaola / Pamplona gigante hot / Fuet de campo / Cabecera de cerdo / Wild boar salami	12 ^{PP}
Sobrasada Mallorquina with bread	14
Ortiz Anchovy, sourdough crouton, paprika peppers, eschalot	5 ^{PP}
Octopus with potato cream, black ink gel, smoked paprika	14
Murray Cod carpaccio, fresh herbs, green oil, fresh chili	15
Iberico Jamon croquette with salmorejo sauce	5 ^{PP}
Empanadas de cerdo	8 ^{PP}
Spanner crab escabeche, coriander & Carrot crackers	15
Jamon de Bollota 100% Iberico from Jabugo (60g serving)	45
Duck liver parfait, blueberry, burnt apple & pistachio w/grilled bread	26

SPANISH TORTILLAS

Simple tortilla with saffron aioli 12 / w Piquillo peppers 16 / w Octopus 20
/ w Jamon Iberico 24 / w Truffle 27

MEDIUM & LARGE SHARE PLATES

Maple glazed haloumi, apricot, pepitas & green chili	26
Paella Catalana, pork, octopus, clams, mussels, piquillo peppers	34
Seared scallops, crispy house cured bacon, kipflers & lettuce sprouts	32
Roasted prawns, charred lemon, garlic & espelette pepper	39
Market fish, fennel, burnt peach, citrus	37
Grilled chorizo, white bean & piquillo pepper salsa	28
Free range chicken, lemon, black olive & oregano	29/58
Porchetta, pumpkin romesco & grilled parsley	44
300g Wagyu rump marbled score 6+, Madeira jus	35
Prime beef, dry aged in house, ask your waiter for today's cuts	MP

SALADS & SIDES

Spiced cauliflower, pine nuts, pomegranate & labne	16
Roast asparagus, lemon, grated Mahon	16
Heirloom tomato salad, olives, feta and shallots	16
Roasted carrots, olives, fresh parsley and confit garlic	16
Steak chips, rosemary salt & saffron aioli	12
Chopped spring salad, baby leaves, compressed watermelon, radish	12

Groups of 8+ guests a 10% service charge will apply. 1.65% surcharge on credit cards