

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}
Spanner crab, vegetable eschabeche, pumpkin puree & carrot crackers	24
Snapper ceviche, radish, finger lime & burnt shishito peppers	23
Seared tuna, mustard emulsion, turnips & lime gel	25
Jamon de Bellota 100% Iberico from Jabugo (60g serving)	45
Spanish cold cuts & house made pickles	36
Iberico Jamon croquette with salmorejo sauce	5 ^{PP}
Empanadas de cerdo	8 ^{PP}
120 day dry aged beef carpaccio, 60 ⁰ egg yolk, cucumber & mustard	25
Duck liver parfait, blueberry & 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
Pumpkin paella, saffron & baby capsicums	27
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
Free range chicken, lemon, black olive & oregano	29/58
Cured duck breast, carrots & cherry duck jus	39
Dry aged pork ribeye, mustard emulsion, burnt apple & caramel jus	50
Porchetta, pumpkin romesco & grilled parsley	44
300g Wagyu rump marble 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 eshallots	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