

ASH ST
MERCADO
No. 4

OUR MENU IS DESIGNED TO SHARE

TAPAS

Freshly shucked oysters & mignonette	5 ^{PP}
Marinated Spanish mixed olives	8
House made pickles	7
Hand rolled flat bread, chickpea hummus & Za'atar	6 ^{PP}
Spanner crab, pickled vegetable, pumpkin puree & carrot crackers	24
MF ceviche, radish, finger lime, avocado & "chicharron"	27
Seared tuna, vegetable escabeche, turnips & mustard seeds	25
Jamon de Bellota 100% Iberico from Jabugo (60g serving)	45
Spanish cold cuts	36
Iberico Jamon croquette with salmorejo sauce	5 ^{PP}
Empanadas de humitas & salsa brava	7 ^{PP}
Wagyu beef tartare, fermented garlic, egg yolk & truffle	30
Duck liver parfait, PX jelly, blueberry & pistachio w/grilled bread	28

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, gem lettuce, quince & Fish Beurre Noisette	37
Free range chicken, lemon, black olive & oregano	29/58
Porchetta, pumpkin romesco & grilled parsley	46
300g Wagyu rump marble score 6+, Madeira jus	37
Prime beef, dry aged in house, ask your waiter for today's cuts	MP

SALADS & SIDES

Spiced cauliflower, labne & lemon emulsion	16
Green beans, citrus, grated Manchego	16
Roast tomato salad, goat's curd, hazelnut and burnt leek dressing	16
Steak chips, rosemary salt & saffron aioli	12
Leaf salad & cava dressing	12

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