

ASH ST
MERCADO
No. 4

OUR MENU IS DESIGNED TO SHARE

TAPAS & SMALL PLATES

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}
Bacala croquette with mojo verde	5 ^{PP}
Spanner crab, green tomato, stracciatella, chili, parsley & mint oil	26
MF ceviche, radish, finger lime, avocado & "chicharron"	27
Seared tuna & scallops, vegetable escabeche, turnips & mustard seeds	27
Charcoal bbq octopus & txistorra skewer, confit potato and chimichurri	19
Maple glazed haloumi, apricot, pepitas & green chili	20
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}
Beef Empanadas & salsa brava	8 ^{PP}
Wagyu beef tartare, fermented garlic, cured egg yolk	28
Duck liver parfait, PX jelly, blueberry & pistachio w/grilled bread	28
Cold seafood plater: crab, oysters, ceviche, montecato, tuna & crackers	80

MEDIUM & LARGE SHARE PLATES

Pumpkin paella, saffron & baby capsicums	27
Arroz de Camaron, prawn bisque & grilled king prawns	30
Baked scallops, lardo & salsa verde	26
Roasted prawns, charred lemon, garlic & espelette pepper	39
FOD, white asparagus, caper leaves & Fish Beurre Noisette	37
Whole MF, confit cherry tomato, black olives & butter sauce	MP
Bannockburn free range chicken, lemon, caper berries & parsley	29/58
Porchetta, fermented pumpkin romesco & grilled parsley	46
300g Wagyu rump marble score 7+, Madeira jus	47
Prime beef, dry aged in house, ask your waiter for today's cuts	MP

SALADS & SIDES

Roasted eggplant, mojo picon, garlic & walnuts	16
Green beans, citrus, grated Manchego	16
Medley tomato salad, cucumber, mint, watermelon & white balsamic	16
Steak chips, rosemary salt & saffron aioli	12
Wrinkled potatoes & mojo verde	12
Leaf salad & cava dressing	12

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