

ASH ST
MERCADO
No. 4

OUR MENU IS DESIGNED TO SHARE

TAPAS & SMALL PLATES

Freshly shucked Oysters & Mignonette	5.5PP
Marinated Spanish mixed Olives	8
House made Pickles	7
Hand rolled Flat Bread, Chickpea Hummus & Za'atar	6PP
Charcoal Sweet Potato Skewer, Eggplant & Chimichurri	18
MF Ceviche, Radish, Finger Lime, Avocado & "chicharron"	28
Pickled Sardines, Eggplant Escalivada, Piquillo, Razor Clams & crackers	26
Stuffed Piquillo Peppers with Bacala, Guindillas & Piquillo sauce	25
Charcoal BBQ Octopus & Txistorra skewer, confit Potato & Chimichurri	25
Jamon de Bellota 100% Iberico from Jabugo (60g serving)	55
Spanish Cold Cuts	36
Wagyu Beef Tartare, Caper Mayonnaise	29
Duck Liver Parfait, PX jelly, Blueberry & Pistachio w/grilled Bread	32

MEDIUM & LARGE SHARE PLATES

Fermented Pumpkin Romesco Ravioli, Burnt Butter, Sage & Manchego	28
Arroz Caldoso, Prawn bisque & Cuttlefish, Prawns & WA Marron	64
Baked Scallops, house made Pancetta & Saffron	26
Roasted Bugs, Beurre Nosiette & pickled Macadamia	58
Charcoal BBQ MF, Hot Paprika glaze & Lemon Gremolata crumb	39/78
Organic roasted Chicken, Lemon, Caper Berries & Parsley	34/68
Hampshire Suckling Pig, spiced Blood Orange sauce	70/95
350g Grilled Lamb Rump, Madeira Jus	46
Prime Beef, dry aged in house, ask your waiter for today's cuts	MP

SALADS & SIDES

Carrot, Pine Nut Dukkah & Honey, Earl Grey Golden Raisins	18
Tomato & Bean salad, Cucumber, Spanish Onion, Olives & Goats Curd	16
Steak Chips, Rosemary Salt & Saffron Aioli	12
Leaf Salad & Cava dressing	14

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