

ESQUINA

Festive Menu 2023

Snacks

Tsarskaya oyster, jalapeño ponzu, pickled ginger flower, ikura
Mediterranean mussels, escabeche sauce, caviar
Galician "Lacón", smoked paprika, caviaroli
Spanish omelette, winter black truffle, sourdough
Foie gras terrine, puff pastry, leek jam, sherry vinegar

Ibérico Ham Shabu Shabu

ibérico ham "Arturo Sánchez", tomato essence foam, crystal bread

"Escudella"

traditional Catalan Festive broth made with beef, pork and vegetables

Almejas

Atlantic clams, pil pil sauce, bafun uni, piparras

Uni Paella

lobster rice, Spanish red prawn, Hokkaido uni

Festive Canelloni

USDA Black Angus beef, ibérico pork, foie gras, winter black truffle

Quesos

Spanish cheeses: Tou dels Til·lers, Manchego, Garrotxa, Retorta Pascualeta

Mulled wine sorbet

"Turrón de Yema"

traditional Spanish Christmas nougat with egg yolk and caramelized sugar

\$148+ per person

Menu is seasonal and may be subject to market availability of fresh produce

ESQUINA

"We take inspiration from the vibrant tapas bars of Spain. Our menus are crafted daily using the best produce, with Spanish and Catalan cuisine in mind. Both modern and traditional. Made possible everyday by food lovers, for food lovers."

SNACKS

Marinated Gordal olives, anchovy pesto, olive oil caviar	10
Thyme & onion bread, smoked sweet paprika butter (2pc)	12
"Pan con Tomate": Crystal bread, grated organic tomatoes (2pc)	7
Ibérico ham "de bellota" Arturo Sánchez (80gm)	32
Tsarskaya oyster, jalapeño ponzu, salmon roe, ginger flower	8/pc
Sea urchin toast: bafun uni, burrata, kristal caviar	22/pc
Anchovy sticks, bottarga allioli	10
NZ organic egg, chorizo broth, Manchego and potato purée	14
Smoked Japanese mackerel, corn tuile, escalivada	7/pc
Croquetas: chorizo ibérico, piquillo pepper salsa (2pc)	10
Spanish pork jowl, chipotle mayo, pickled pear	18
Retorta Pascualete soft cheese, caramelised aubergine	22

SOIL

Grilled Sucrine Lettuce

fine herbs yoghurt, macadamia nuts, cider vinegar	16
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Smoked Burrata

pickled chioggia beetroot, tom kha gai broth, fried peanuts	20
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Cauliflower

cauliflower couscous, Serrano ham, Manchego cheese	20
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Charcoal-Baked Sweet Potato

ají amarillo, smoked quail egg, puffed quinoa	16
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All prices are subject to 10% service charge and prevailing government charges.

SEA

Smoked Atlantic Sardine	
eggplant caviar, roasted bell pepper sorbet, capers.....	12
Tuna Tartar	
mentaiko salad, celery sorbet, sea grapes, avruga caviar	28
Spanish Octopus	
grilled corn sauce, chimichurri, chorizo oil	36
Carabinero Prawn Paella	
lobster rice, Spanish carabinero (2pc), saffron allioli	58
Sea Urchin Paella	
lobster rice, Japanese bafun uni, saffron allioli	48

LAND

Axuria Milk-Fed Lamb Leg	
hummus, fried piparras, Manchego crisp, lamb jus	34
Black Angus Tenderloin	
Catalan romesco, charred leek, watercress	34
USDA Prime Black Angus Beef Short Rib	
pastrami rub, grilled maitake, parsnip, Tal's pickles.....	38
Spanish Suckling Pig	
rhubarb and apple chutney, mulled wine jus, shiso.....	(500 gm) 58
	(900 gm) 98

DESSERTS

Amalfi Lemon	
lemon sponge cake, lemon ice cream, fizzy lemon, Ivoire	16
Spanish Strawberries	
sweet basil sorbet, burnt marshmallow, vanilla Chantilly	18
BBC	
beer stout ice cream, textures of banana, salted caramel.....	16
Guanaja Chocolate Fondant	
Valrhona chocolate 70%, olive oil and vanilla ice cream.....	18

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ESQUINA

Tasting Menu

Snacks

Olive / Oyster / Smoked Mackerel / Ibérico Ham

Appetizers

Sea Urchin, Salmorejo, Berberecho Clams

Bigeye Tuna, Celery Sorbet, Mentaiko Salad

Smoked Quail Egg, Sweet Potato, Lardo Ibérico

Foie Gras Terrine, Glazed Leeks, PX Sherry Vinegar

Grilled Sucrine Lettuce

herb yoghurt, macadamia, cider vinegar

Ofunato Bay Scallop

Jerusalem artichoke, chorizo, burnt onion

Uni & Prawn Paella

lobster rice, saffron allioli, sugar snap peas

USDA Prime Beef Short Rib Pastrami

parsnip, grilled maitake, pickles

Amalfi Lemon

lemon sponge cake, lemon ice cream, fizzy lemon

BBC

beer stout ice cream, banana, salted caramel

\$158 per person

Price is subject to 10% service charge and 8% GST

-The menu is fixed and applicable for the whole table-

16 JIAK CHUAN ROAD SINGAPORE 099267
+65 62221616 INFO@ESQUINA.COM.SG
WWW.ESQUINA.COM.SG