



WINE PAIRING DINNER

90⁺⁺

Starter

Salpicon De Seafood

Prawn | Octopus | Bell Pepper | Tomato | Coriander | Sherry Vinegar

Torres Pazo Das Bruxas, DO Rias Baixas 2017

Appetizer

Coca De Higos Y Foie Con Vermouth

Foie Gras | Figs | Crystal Bread | Vermouth Reduction

Torres Vina Esmeralda, DO Catalunya 2018

Fish

Bacalao Con Alubias Salteadas Con Jamon

Grilled Bacalao | Jamon Iberico | Butter Bean | Tomato Coulis

Torres Sons De Prades, DO Conca De Barbera 2017

Meat

Wagyu A La Parrilla

Wagyu Rump | Piquillo Emulsion | Portobello Mushroom

Torres Perpetual, DOQ Priorat 2015

Dessert

Chocolate & Olives

Toasted Sourdough Chips | Dark Chocolate Ganache | Chantilly | Green Olives

Torres Gran Coronas, DO Penedes 2014

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All menu items are subject to seasonal availability.