



WE JUST TURNED

1

ANNIVERSARY 8-COURSE TASTING MENU

\$538 per person

With a Complimentary glass of Cava

To Start:

Iberico Paletilla 36 Months

The younger 'sister ham' from the leaner Shoulder

Southern Seas

Fresh Scallop Ceviche alongside avocado mousse with a shallot-lemongrass vinaigrettes

To Warm Up:

Truffle & Cheese Bikini (V)

...and the sensuous "Tetilla" cheese here makes all the difference - Divine!

Suckling Pig with Crispy Potato

Quiero Más signature dish

Perfectly Pink-ish

"Gambas" - Sweet Prawns, braised to coral perfection dressed with chili and garlic

To Feast:

Red Snapper "Robespierre"

Tomato, capers & mild-spice piparras with white wine butter sauce

Paella Barcelona

Seafood Paella

To Finale:

Basque Burnt Cheesecake with Mixed Berries Sorbet

+ 10% service charge

For 2 or more guests. Offered only with all guests selecting this menu on table.