

Valentine's Day ♥ Menu 8 to 21 Feb

AMOR A LA BRASA

"Love on the Grill"

Josper-Grilled Lobster Tail paired with Suckling Pig Terrine and a sherry vinegar reduction.

\$78 + +



AFTERGLOW

Pavlova with lychee rose mousse, prickly pear compote, yogurt cream

\$18 + +

AMOR SOUR

A romantic riff on the classic sour. A velvety sour with Maker's Mark, citrus, grenadine, and silk foam.

\$18 + +



TAPAS,24

de CARLES ABELLAN

Wine of the ♥ Month \$68++



DOMINIO DE PUNCTUM AMOR AMOR 2021

Tempranillo & Petit Verdot | Organic & Biodynamic

Rich, Smooth & Irresistibly Spanish

Look: Deep cherry colour with violet hues

Nose: Aromas of spice, coffee, and vanilla

Taste: Velvety texture, long harmonious finish

Craft: Aged 6 months in American oak

The Perfect Pairing

Josper-grilled Meats

Iberico Pork

Smoked & Grilled Tapas

Beef or Lamb Sharing Plates

Match-made with our Valentine's Special



AMOR A LA BRASA

TAPAS,24

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