by Jimmy Matiz



First

Choose one:

CHILLED PEA VELOUTE

Roasted marcona almonds, mint, english cucumber, pickled onion

PAN TUMACA Y HUEVO

Artisan baguette, ripe tomatos, garlic, manchego, jamon serrano, fried egg, black truffle Maldon

STRAWBERRY GAZPACHO

Strawberry confit, jamon iberico, forms of basil, thyme croutons

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Choose one:

FRITAS

House hand cut fries, Jamon serrano, fried egg, garlic alioli. paprika-garlic dust

TAPA DE ENCURTIDO

Toasted house seed bread , romesco, piparra peppers, olives, fried anchovy, seasonal herb salad

FABADA CON CHORIZO

White bean chorizo stew, piparra peppers, fine herbs oil, torched squid tartare

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Main course

Choose one:

PAELLA

Tiger prawn, Longaniza chorizo, saffron bombs rice, garlic aioli

OCTOPUS

Grilled Octopus , roasted rainbow potato purée , parsley chimichurri, tumeric alioli, leek ash

BEEF

Smoked dry aged strip loin, bone marrow mousse, patatas bravas pavé, oloroso wine poached radish, beefjus

FISH

Pan seared catch of the day, Saffron gnocchi, fish fumet cream sauce, caramelized onion black air cake, wood sorrel

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Choose one:

ARROZ CON LECHE

Spanish rice pudding, mochi, cinammon tuile, licorice gelato

COFFEE EVERYTHING

Dark chocolate and coffee cake, smoked white chocolate cream, gold chocolate rocks, tableside poured espresso cream

LEMON TART

Bergamot graham base, sweet lemon pith custard, mini meringue, citrus dust

MATIZ CATERING