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