# Menu

(Restaurant Week: Prix Fixe Option One)

## Croquettes

Crispy croquettes filled with tender pork belly and slow-cooked octopus, with smoked Morita chili aioli

## Fabada Casserole

Hearty Spanish Stew, slow simmered white beans with Spanish chorizo, sausage, smoked ham, bacon and veggies

## Dessert

Choice of: Chocolate Mousse or Crème Brûlée

$29

# Menu

(Restaurant Week: Prix Fixe Option Two)

## Hamachi Crudo

Wasabi, crema, persimmon, pomegranate, caviar quenelle and nori crunch mix , flash cured in a pomegranate tea vinaigrette

## Doppio Ravioli

Housemade ravioli, with mushroom duxelle, lemon, thyme, goat cheese blend tossed in a rich sun-dried tomato chimichurri

## Dessert

Choice of: Chocolate Mousse
or Crème Brûlée

$39