



ANDALUCIA

Andalucia reinterprets the culinary custom of micro-dining where small plate dishes to share or eat alone are served enabling each guest to pick and choose creating their own unique gourmet experience.



VERY SMALL PLATES

ARANCINI 65

Asiago & Serrano ham risotto balls, Horseradish cream

POTATO BRAVAS 65

Chorizo, crispy onion, sofrito, smoked aioli

LÜDERITZ OYSTERS (each) 29

Gazpacho gel & champagne foam

GREEN MANZANILLA OLIVES 45

From the Swartberg mountains

WHITE ANCHOVY 68

Green olive, roasted romero peppers, sourdough toast

SMALL PLATES

WHITE FISH CEVICHE 95

Samphire, lemon, lime

ANDALUCIA CRISP PORK BELLY 75

Harissa octopus

RICOTTA STAINED SAFFRON TART 68

Sweet cumin Heritage carrots

CHICKEN LIVERS PEDRO XIMÉNEZ 78

Enoki mushrooms, red onion soubise

BLACK COD 150

Miso cured, lightly smoked and grilled

AUBERGINE 60

Chermoula rubbed and roasted, Agave syrup, labneh

SHARING PLATES

PRIME RIB TOMAHAWK (600g) 275

Butchers cut sliced on the bone, root frie
Bagna càuda (Garlic, anchovies, olive oil, butter) or red Chimichurri

CONFIT ROAST DUCK 195

Citrus, Star anise with Fennel bulb, potato & onion rosti

LAMB RUMP PICANHA 185

Pomegranate, cous cous, nuts, dried fruit

LOMO SALTADO 150

Seared Lomo, barley, grapes & sumac

BLACK RICE PESCADO 190

Prawns, squid, clams, mussels, Yellowtail (firm fish)

ROAST BABY CHICKEN 150

Free range whole baby bird, Artichokes, Shallots, pickled Lime, Sumac

SALT BAKED WHOLE FISH 265

Crushed cumin yams, burnt limes

SWEETS

SOFT NOUGATS 70

Pistachio, honey

HONEY BALLS 60

Fried doughnut dumplings, cinnamon, honey, gelato

CRÈME CATALAN (CRÈME BRULEE) 65

CHOCOLATE TORTE 75

Andalucía