

GIN ▶ DRINKS ▶ SPANISH EATS ▶ TUNES ▶ GOOD TIMES

MENU

CHARCUTERÍA

it's like protein Xmas - a delicious selection of smoked, cured, braised, chopped & sliced meats

ENRIQUE'S CHARCUTERIA BOARD	24	LONGANIZA OSCURA	14
selection of our favourites		mix pickles, grain mustard	
▶ add duck liver parfait	9	pork sausage infused with chilli and squid ink	
JAMON SERRANO GRAN RESERVE	12	DUCK LIVER PARFAIT	16
zucchini pickle, grain mustard		cornichons, grain mustard	
18 month cured white pig		'cause everybody loves parfait	
SMOKED PORK NDUJA	14	ENRIQUE'S TERRINE	16
pickled red onion, tomato relish		chicken, ham hock, parsley jelly	
smokey, spiced pork spread with paprika			

TAPAS

small, fun, one bite of goodness

SMOKED EEL BRANDADE #	4ea	BLUE CHEESE "SANDWICH"	4ea
tocino, lavosh		crisp pastry	
JAMON & MANCHEGO CROQUETTE	4ea	CHORIZO BOMBA	4ea
manchego aioli		potato, mojo	
CATALINA ANCHOVY	4ea	SARDINE ESCABECHE	4ea
red pepper sorbet, pork scratching		lavosh, pickled onion	

RACIONES

slightly larger, more to love

PATATAS BRAVAS	9	ARROZ NEGRO #	19
tomato salt, paprika aioli		rice, squid, jamon, chilli	
SMOKED BEETROOT	16	ENRIQUE'S RIBS 2014	34
house goat's cheese, crispy shallot, hazelnut		bbq sauce, chipotle slaw	
MARKET FISH CEVICHE #	19	300G BLACK ANGUS SIRLOIN	39
avocado ice-cream, cucumber, chilli		patatas bravas	

DESSERT

SPANISH AFFOGATO	9	FIG TARTE	11
coffee mousse, perdo ximinez granita, salted chocolate soil		peach sorbet, fresh fig, strawberry	

#ENRIQUESAYSRELAX

\$49PP

OUR SHARED TABLE FEAST FEATURING
ENRIQUES CHARCUTERIA, CHEF'S 2 TAPAS,
MARKET CEVICHE, ENRIQUES RIBS AND DESSERT.

#GLOSSARY

BRANDADE - WHIPPED SMOKED EEL

CEVICHE - FISH MARINATED IN LIME JUICE

ARROZ NEGRO - LITERALLY TRANSLATES TO
BLACK RICE