

An Evening with **RICHARD H. TURNER**

BBQ MENU

€150



TO START

TOMATO, MELON AND CUCUMBER
WITH SHAVED FENNEL

CANTABRIAN ANCHOVY CAESAR

SLOW GRILLED SUGAR-PIT
IBERICO PORK RIB

TO FOLLOW

EMBER ROAST WARM VEGETABLE ESCABECHE
WITH BLACK OLIVE SALT

GRILLED TURBOT CHOP WITH SALSA BILBAINA

GRILLED LAMB CHOPS WITH CLAMS

GRILLED GALICIAN TOMAHAWK
WITH CARABINERO BONE MARROW
BUTTER AND ONION

served with a selection of
SALADS & SIDES

Shaved vegetable salad with Manchego

Ash baked beetroots with hazelnuts and horseradish

Wild rocket & pear, sherry vinegar dressing

Warm Ibiza potato with green peppers
and XVOO Dirty rice



TO FINISH

SHARING DESSERT PLATTER