

your menu

CHEF
Joshua Dean

Full Course

Antipasti:

Spanish charcuterie, Jamon, manchego, olives
Pan con tomate, crostini, heirloom tomato, garlic, basil

Starters:

Scallop blinis, avo mousse, chilli GF
Tuna ceviche, black figs, bronze fennel GF, DF
1x Well done

Soup:

Gazpacho verde con pan VG

Mains:

Pulpo Gallego GF
Spanish style roasted lamb shank, Borlotti beans GF

Shared Sides:

Spanish salad, mixed greens, olives, citrus segments,
champagne vinaigrette, toasted almonds VG, GF

Grilled seasonal vegetables VG, GF

Dessert:

Basque cheesecake, passion fruit V



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free

Dish Gallery

