

ASH ST
MERCADO

No. 4

OUR MENU IS DESIGNED TO SHARE

TAPAS & SMALL PLATES

Freshly shucked oysters, white balsamic & verjus	5
Olives marinated w/ chilli, lemon & bay leaf	8
Smoked hummus, za'atar & hand rolled flat bread	4
Polenta & parmesan fritto, red cabbage	4
Ortiz anchovy, fried bread, celery & apple	5
Crispy zucchini flower, parmesan & piquillo	7
Kingfish tartare, carrot, corn, coriander & lime	24
Scallop carpaccio w/ macadamia, grape, tarragon & cucumber	30
Iberico jamon, stone fruit & caramelized pepitas	28
Plate of Spanish style cold cuts w/ dill pickles	28
Foie gras parfait, burnt fig & raspberry	30

MEDIUM & LARGE PLATES

Grilled chorizo, piquillo pepper & white bean salsa	25
Turkish style pumpkin ravioli, yoghurt & burnt butter	27
Charred octopus, marcona almond, green beans & jalapeno	32
Roasted prawns, corn, caper, parsley & dill	39
Spanish mackerel, crushed peas, zucchini & preserved lemon	39
Moroccan-spiced grilled chicken, lemon & herbs	half/whole 28/54
Slow roast lamb rump, pumpkin, sunflower, kale & thyme	36
Roast porchetta, salsa romesco & watercress	38
42 day dry aged grain fed sirloin 300g	40
65 day dry aged grass fed rib eye 500g minimum (per 100g)	11
Fennel glazed Wagyu 6+ rump cap, mustard & chives	54

SALADS & SIDES

Heirloom tomato, buffalo curd, pistachio & aged balsamic	24
Spiced cauliflower, pine nuts, pomegranate & labne	27
Wood-fired green beans, pods, peas & pepita pesto	16
Crispy kipflers w/ oregano, Iberico & manchego	16
Roasted carrots, almond dukkah, tea soaked currants	16
Fries w/ saffron aioli	12
Salad of mixed leaves and herbs	12

For groups of 8+ guests a 10% service charge will be applied to the final bill

A 1.65% surcharge will be applied to all credit card payments