

# TWIST CONNUBIO

Twist Connubio is the place of our passions. We love the best food we can produce from sustainable committed farmers and producers. We love wine and with 30 years of experience we love to propose the right pairing between food and wine. We love experimenting with the best combination of ingredients and the creative technology of cooking with specialist equipment. We love to share our passions with you because we believe this is the only way to do our job. Welcome to Twist.

## Nibbles

Valencian olives	5
Sourdough Bread, cultured butter, seaweed powder	7
Padron peppers, fleur de sel, Sherry vinegar	8
Jamon 5 J croquettes (two pieces)	8
Boquerones anchovies	8
Selection of charcuterie	17
3/5 Cheese Selection	16/21

## Sharing dishes

### Vegetables

Fried courgette flowers, sheep ricotta, mint	(Suggested wine: Cava Corpinnat)	9 (each)
BBQ Miso marinated Japanese Aubergine, Belper knolle cheese	(Suggested wine: Albarihno S. Campio)	14
Burrata, beetroot, black garlic and pumpkin oil	(Suggested wine: Pecorino Cù Cù)	14
BBQ Oyster mushrooms, stracciatella, sesame oil, chilli sphere	(Suggested wine: Godello Godeval)	15

### Fish

Roasted Octopus, baby potatoes, spicy butter	(Suggested wine: Malvasia delle Lipari)	23
Mussels, garlic, old Sherry, garum	(Suggested wine: Manzanilla Gabriela)	14
Huelva Prawn, garlic, fermented chili	(Suggested wine: Godello Godeval)	19

### Meat

Baked Bone Marrow, parsley and caviar	(Suggested wine: Trebbiano d'Abruzzo)	14
Iberico Pluma 5 J, oyster sauce, bottarga	(Suggested wine: Barbadillo Moristel)	26
Grilled Lamb Chops with Sichuan pepper	(Suggested wine: Vino Nobile Boscarelli)	29
Braised Ox Cheek, red cabbage, miso and kombu sauce	(Suggested wine: FuenteNarro 2019)	25



Food allergies and intolerances  
Before ordering please speak to our staff about your requirements  
Please note that a discretionary 12.5% service charge will be added to your bill

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## From Jospier (charcoal oven)

We source the best sustainable meat from Spanish and English committed farmers, sticking to our philosophy that great food comes from top quality raw material (Please allow 25-40 minutes especially in busy time, suggested wine from the Sommelier)

Jospier T-Bone or Tomahawk (aged min. 35 days)

Market price (please ask to our staff, the price is depending on the kind of cut)

Cut to order, minimum 1 Kg, topped with our own home-made dressing sauces: Bourbon Peppercorn, Chimichurri or Moutarde de Pommery

## Sides

Grilled Hispi cabbage	8
Roast potatoes, paprika aioli	8

## Tasting menu ( for whole table min for 2)

### Twist menu

65 (per person)

Suggested Pairing wines (4 glasses) 51 (per person)

Calcot tempura and Romesco sauce

I would like to be a black truffle Risotto  
(Enoki mushrooms, little pasta and black truffle)

Mussels, garlic, old Sherry, garum

Baked Bone Marrow, parsley and caviar

Native Lobster, coconuts, Turnip oil and green chili  
(Half per person min for 2 people)

Or

Braised Ox Cheek, red cabbage, miso and kombu sauce



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