

TWIST CONNUBIO

Welcome to *Twist Connubio*, where our passion comes to life. Our dedication to sustainability drives us to carefully select ingredients from ethically driven farmers and producers. With a love for wine nurtured over three decades, we take pride in finding the perfect harmony between each dish and its accompanying glass. Our culinary approach is to elevate the finest ingredients with modern cooking techniques, resulting in unforgettable flavors. At *Twist*, we believe that sharing our passion with you is the essence of our craft. Enjoy this exquisite journey of taste and discovery.

Nibbles

Marinated olives £4

Sourdough bread, cultured butter, seaweed powder £4

Joselito jamon croquettes (2/3) £8/£12

Pan Y tomate £4 (2 **SLICES OF BREAD PER PORTION**)

Calcot (Spanish onion) tempura, romesco sauce £8

Charcuterie and cheese

Charcuterie selection £17

3 Cheese selection £16

72 months Joselito bellota jamon (Considered the best ham in the world) £29 (50gr)

Sharing dishes (We suggest 2-3 dishes per person)

Padron peppers, fleur de sel, sherry vinegar £8

Boquerones, focaccia £8

Broccoli Tempura, seaweed and Kombu powder, yuzu mayo £8

Grilled Romaine salad, walnut crunchy rice, yuzu dressing £9

Burrata, chicory, beetroot and cherries in lime dressing £14

Oyster mushrooms, soya, stracciatella, sesame oil, chilli sphere £15

Mussels, Sherry fino, garum £15

Agnolotti with reduced veal jus £17 (150 gr)

Braised ox cheek, potato 'rosti', miso, kombu sauce £25 (180gr)

"I would like to be a truffle risotto" (Enoki) £24

From Jospier

Miso, dashi marinated Japanese Aubergine, furikake, Belper Knolle cheese £14

Octopus tentacle, roasted piquillo peppers £23 (90gr)

Miso glazed Salmon filet with roasted Pak-choi £18 (160gr)

Bone marrow, parsley, black caviar £14

Seared 5j Iberico bellota pluma, bottarga £14 (100gr)

48 days aged Scottish Angus £48 (300gr)

48 days Dry aged "Rubia Gallega" T-bone £12/100gr (min 1kg, please ask for sizes available)

Peppercorn, Chimichurri, Mustard £3

Sides

Grilled hispi cabbage £7

Patatas bravas, aioli mayonnaise £6

Tenderstem Broccoli with garlic and chilli £8

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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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Vegetarian menu (£36 p.p. for whole table min for 2)

Sourdough bread, cultured butter, seaweed powder

Padron peppers, fleur de sel, sherry vinegar

Broccoli tempura, seaweed powder, yuzu mayo

Calcot (Spanish onion) tempura, romesco sauce

Oyster mushrooms, soy, stracciatella, sesame oil, chilli sphere

Miso, dashi marinated Japanese Aubergine, furikake, Belper Knolle cheese

Twist Tasting menu (£43 p.p. for whole table min for 2)

Sourdough bread, cultured butter, seaweed powder

Joselito Bellota jamon croquettes

Padron peppers, fleur de sel, sherry vinegar

Agnolotti with reduced veal jus

Bone marrow, parsley, black caviar

Flamed 5j Iberico bellota pluma, bottarga (300 gr)

Tenderstem Broccoli with garlic and chilli

Bellota Tasting menu (£39 p.p. for whole table min for 2), (Wine Pairing 3 gls 125ml 18£ p.p.)

72 month Joselito Bellota jamon

Joselito Bellota Jamon croquettes

Iberico Bellota Pork cheek, coconuts sauce, miso, kombu, broccoli

5j Iberico bellota Pluma, bottarga 200gr

SET LUNCH MENU

Two courses £ 23.00

Three courses £ 28.00

(Available only for lunch, 12:00 - 15:00)

Deep fried Japanese aubergine and Aioli mayonnaise

Chorizo, potatoes and ricotta

Dashi marinated chicken breast, black rice, roasted piquillo peppers sauce

Basque burnt Cheesecake or Tiramisu

BOOK YOUR PLACE FOR OUR DINNER JAZZ LIVE EVENT MUSIC (02077233377)



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