

MENU

A Tribute to Spain

March 26th & 27th

Warm gordal olive

Jamon Iberico consume | juniper oil,
edible flowers, potato bread

Patatas bravas | garlic aioli, brava emulsion,
smoked paprika

Razor clams | pil-pil aioli, green pea, bamboo

Double C | carabineros, caviar, sea fennel

Paella mixta | duck, escargot, cuttlefish,
chanterelle mushrooms

Churros & Tea

Crema catalana spheres | caramel,
citrus, cinnamon

A POP-UP
HOSTED BY THE HAMPTON MAID
CHEF ALEX BUJOREANU