

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	7
Padron peppers, fleur de sel, Sherry vinegar	8
Jamon 5 J croquettes (two pieces)	8
Boquerones	8
Charcuterie Selection	17

Sharing dishes

Vegetables

Fried courgette flowers, sheep ricotta, mint	(Suggested wine: Cava Corpinnat)	8 (each)
Calcot tempura, Romesco sauce	(Suggested wine: Albarihno S. Campio)	12
Burrata, beetroot, black garlic, pumpkin oil	(Suggested wine: Pecorino Ciù Ciù)	13
BBQ Oyster mushrooms , stracciatella, sesami oil, chilli	(Suggested wine: Godello Godeval)	12
Enoki mushroom, aged Parmigiano, black truffle	(Suggested wine: Barolo Cavallotto)	23

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 chilli	(Suggested wine: Godello Godeval)	19

Meat

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



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Cheeses & Charcuterie

3/5 Cheese Selection	16/21
Charcuterie Selection	17

From Josper (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 35-40 minutes especially in busy time, suggested wine from the Sommelier)

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.

Sides

Grilled Hispi cabbage	8
Roast potatoes, paprika aioli	8

Tasting menu (Tailored for whole table---- min for 2)

Vegetarian : 45 (per person)

Valencian olives

Padron peppers, fleur de sel

Fried courgette flowers, sheep ricotta, mint

Calcot tempura, Romesco sauce

Burrata, Roasted pumpkin, pumpkin virgin oil

BBQ Oyster Mushrooms, stracciatella, Sesami oil, chilli

Enoki mushroom, aged Parmigiano, black truffle

Pairing wines (3 glasses) 39

Twist : 56 (per person)

Charcuterie-Cheese selection

Fried courgette flowers, sheep ricotta, mint

Roasted Octopus, baby potatoes, spicy butter

Baked Bone Marrow, parsley, caviar

Braised Ox Cheek, red cabbage, miso, kombu sauce

Roast potatoes, paprika aioli

Pairing wines (4 glasses) 51

