

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 £5

Homemade bread: sourdough baguette, focaccia, poppyseed roll, cultured butter, seaweed powder £10

Jamon croquettes (2/3) £8/£12

Pan Y Tomate £5 (2 slices of bread per portion)

Serrano brioche, tomato water, Serrano ham, lettuce and Gorgonzola sauce £9

Spanish onion tempura and Romesco sauce (pepper and almonds) £9

Charcuterie and cheese

Charcuterie selection £17

3-5 Cheese selection £17-£22

Bellota jamon (Considered one of the best ham in the world) 50gr £29

Sharing dishes (We suggest 2-3 dishes pp)

Padron peppers, fleur de sel, sherry vinegar £9

Marinated white Anchovies, caramelized onions and peppers on Brioche toast £9

Mix mushrooms tempura, Kombu powder, yuzu mayo £9

Burrata, red chicory, beetroot and cherries in yuzu dressing £14

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

Japanese Aubergine (with Miso and dashi), furikake, Belper Knolle cheese £14

Baked Bone marrow, parsley, black Arenkha caviar £14

Mussels, Sherry fino en Rama, garum £15

Tuna tartare, Avocado and stracciatella cheese £18

Miso glazed Salmon filet with roasted Pak-choi (140gr) £18

Beef Agnolotti with reduced veal jus (150 gr) £18

“Milanese” Breaded Crispy Chicken Breast, with whipped ricotta capers and lemon £21

Roasted Pumpkin, Shallot and Chicory £14

From Josper (Charcoal oven)

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

Grilled Romaine salad, walnut, dried capers, crunchy rice, yuzu dressing £12

Braised Iberico bellota Pluma and bottarga 100gr/£16

Braised Ox cheek, “Rosti” potatoes and red wine reduction £26

36 days aged Surrey Sirloin steak (300gr) £48

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

Peppercorn, Chimichurri, Mustard £3

Sides

Roasted Hispi cabbage and chilli £8, Patatas bravas, aioli mayonnaise £8

Tenderstem Broccoli with garlic and chilli £8



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)

All homemade bread: sourdough baguette, focaccia, poppyseed roll, cultured butter, seaweed powder

Padron peppers, fleur de sel, sherry vinegar

Calcot (Spanish onion) tempura, romesco sauce

Grilled Romaine salad, walnut, dried capers, crunchy rice, yuzu dressing

Burrata, red chicory, beetroot and cherries in yuzu dressing

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

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

Twist Tasting menu (£47 p.p. for whole table min for 2)

All homemade bread: sourdough baguette, focaccia, poppyseed roll, cultured butter, seaweed powder

Bellota jamon croquettes

Serrano brioche, tomatoes, Serrano ham and lettuce

Padron peppers, fleur de sel, sherry vinegar

Beef Agnolotti with reduced veal jus

Bone marrow, parsley, black Arenkha caviar

Flamed Iberico bellota pluma, bottarga (200 gr)

Tenderstem Broccoli with garlic and chilli

Bellota Tasting menu (£41 p.p. for whole table min for 2)

Bellota jamon

Bellota Jamon croquettes

Grilled Iberico Bellota Tenderloin, Sherry sauce and Shiitake mushrooms (160gr)

Flamed Iberico bellota Pluma, bottarga (200gr)

