

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	4
Roasted Almonds	4
Sourdough Bread, cultured butter, seaweed powder	6
Padron peppers, fleur de sel, Sherry vinegar	8
Jamon 5 J croquettes (two pieces)	8
Boquerones anchovies	8
Selection of charcuterie	16
Culatello dry cured ham	(Suggested wine: Malvasia Rosa gently spark.) 25

Sharing dishes

Vegetables

Fried courgette flowers, sheep ricotta, mint	(Suggested wine: Cava Corpinnat)	8 (each)
Tenderstem broccoli in tempura, garlic and yuzu mayo	(Suggested wine: Albarihno S. Campio)	9
Burrata, Confit tomatoes, aubergine puree	(Suggested wine: Pecorino Cù Cù)	13
BBQ Oyster mushrooms, straciatella, sesame oil, chilli sphere	(Suggested wine: Godello Godeval)	12
Ravioli del "Plin" with black truffle	(Suggested wine: Barolo Cavallotto)	23

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
BBQ Onglet steak, shallot, herbal sauce,	(Suggested wine: Valpolicella Ripasso)	26
Grilled Lamb Chops with Sichuan pepper	(Suggested wine: Vino Nobile Bodcsrelli)	28

Fish

Yellow Fin Tuna Cevice, cherry puree, yuzu	(Suggested wine: Pietranera De Bartoli)	24
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



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

TWIST CONNUBIO

Cheeses & Charcuterie

Selection of 1/3/5 cheese	7/16/21
Selection of charcuterie	16

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 25-40 minutes especially in busy time, suggested wine from the Sommelier)

Josper T-Bone or Tomahawk for two (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	7
Crushed potatoes, chorizo sauce	7
Baby gem, chive emulsion, crispy seeds and flowers	7

Tasting menu (tailored for whole table min for 2)

Small Tasting menu: 49 (per person)

Jamon croquette

Padron peppers, fleur de sel

Burrata, Confit tomatoes, aubergine puree

BBQ Txogitxu striploin (Basque ex dairy cow)

Pairing wines (3 glasses) or Prestige (3 glasses)

Sourdough Bread, cultured butter seaweed

Fried courgette flowers, sheep ricotta, mint

Crushed potatoes, chorizo sauce

26/39

Seafood Tasting menu:

Roasted Almond

Boquerones anchovies

Yellow Fin Tuna Ceviche, cherry puree, yuzu

Mussels, Garlic, old Sherry and Garum

Pairing wines (4 glasses) or Prestige (4 glasses)

Sourdough Bread, cultured butter seaweed

Tenderstem Broccoli in tempura, yuzu mayo

Huelva Prawn, garlic, fermented chili

Roasted Octopus, baby potatoes, spicy butter

35/51

Carte Blanche Tasting menu:

Valencian olives

Padron peppers, fleur de sel, Sherry vinegar

BBQ Oyster Mushrooms, stracciatella and Sesame

Crushed potatoes, chorizo sauce

Pairing wines (4 glasses) or Prestige (4 glasses)

Sourdough Bread, cultured butter seaweed

Fried courgette flowers, sheep ricotta, mint

Josper-T Bone for two (aged 35 days)

42/61

