

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 £3.5*

Charcuterie and cheese

*Charcuterie selection £17
3/5 Cheese selection £16/21
60 months Joselito bellota jamon 50gr £29*

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

*Padron peppers, fleur de sel, sherry vinegar £8
Boquerones, focaccia £8
Courgette flower tempura, sheep ricotta, mint £8
Grilled Romaine salad, walnut crunchy rice, yuzu dressing £9
Oyster mushrooms, soya, stracciatella, sesame oil, chilli sphere £13
Spanish onion tempura, romesco sauce £9
Mussels, garlic, sherry, garum £13
Three meat stuffed Agnolotti with reduced veal jus £15
Braised ox cheek, red cabbage, miso, kombu sauce £22*

From Jospier

*Miso marinated Japanese Aubergine, furikake, Belper Knolle cheese £14
Octopus tentacle, roasted piquillo peppers £23
Miso glazed Salmon filet with roasted Pak-choi £18
Bone marrow, parsley, black caviar £14
Kimchi and soya marinated Iberico pork intercostal, Kimchi sauce £9/100gr
Flamed 5j Iberico pluma, bottarga £14/100gr
48 days Dry aged "Rubia Gallega" T-bone £10/100gr (min 1kg, please ask for sizes available)
30 days Dry aged "Scottish Black Angus" Tomahawk £10/100gr (min 1kg, please ask for sizes available)
Peppercorn, Chimichurri, Mustard £3*

Sides

*Grilled hispi cabbage £7
Patatas bravas, aioli sauce £6
Spanish tomatoes and Tropea onions £8*



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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

Fried courgette flower, sheep ricotta, mint

Spanish onion tempura, romesco sauce

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

Miso 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 jamon croquettes

Padron peppers, fleur de sel, sherry vinegar

Three meat stuffed Agnolotti with reduced veal jus

Bone marrow, parsley, black caviar

Flamed 5j Iberico pluma, bottarga (300 gr)

Spanish tomatoes and Tropea onions

SET LUNCH MENU

Two courses £ 23.00

Three courses £ 28.00

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

Deep fried Japanese aubergine and Kimchi mayonnaise

Spanish Tortilla with Belper Knolle cheese

Braised ox cheek, red cabbage, miso, kombu sauce

Basque burnt Cheesecake



Food allergies and intolerances

Before ordering please speak to our staff about your requirements

Please note that a discretionary 15% service charge will be added to your bill