

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		7.5
Jamon 5 J croquettes (two pieces)		8
Boquerones anchovies		8
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 Ciù Ciù)	13
BBQ Oyster mushrooms, stracciatella, sesame oil, chilli sphere	(Suggested wine: Godello Godeval)	11

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)	24
Cecina de Leon (Cured beef)	(Suggested wine: Lambrusco gently spark.)	14
Ravioli del "Plin" served with Veal Jus	(Suggested wine: Rioja Crianza Alfaro)	16

Fish

Roasted Octopus, baby potatoes, spicy butter	(Suggested wine: Malvasia delle Lipari)	18
Mussels, garlic, old Sherry, garum	(Suggested wine: Soave Filippi)	14
Huelva Prawn, garlic, fermented chili	(Suggested wine: Godello Godeval)	17
Pollock, braised chicory, capers, anchovies	(Suggested wine: Zibibbo Pietranera)	23



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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Cheeses

Selection of 1/3/5 cheese

7/16/21

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 leeks, ponzu, "mission spice"	7
Crushed potatoes, chorizo sauce	7
Baby gem, chive emulsion, crispy seeds and flowers	7

Tasting menu (tailored for whole table)

Small Tasting menu:

49 (per person)

Jamon croquette	Sourdough Bread, cultured butter seaweed
Padron peppers, fleur de sel	Cecina de Leon (Cured beef)
Burrata, Confit tomatoes, aubergine puree	Fried courgette flowers, sheep ricotta, mint
BBQ Onglet steak, shallot, herbal sauce,	Crushed potatoes, chorizo sauce
Pairing wines (3 glasses 125cl) or Prestige (4 glasses 125cl)	21/45

Medium Tasting menu:

58 (per person)

Valencian olives- Roasted Almond	Sourdough Bread, cultured butter seaweed
Boquerones anchovies	Tenderstem Broccoli in tempura, yuzu mayo
Roasted Octopus, baby potatoes, spicy butter	Mussels, Garlic, old Sherry and Garum
Pollock, braised chicory, capers, anchovies	
Pairing wines (4 glasses 125cl) or Prestige (5 glasses 125 cl)	31/56

Carte Blanc Tasting menu:

69 (per person)

Valencian olives - Roasted Almond	Sourdough Bread, cultured butter seaweed
Padron peppers, fleur de sel, Sherry vinegar	Fried courgette flowers, sheep ricotta, mint
Burrata, Confit tomatoes, aubergine puree	BBQ Oyster Mushrooms, stracciatella and Sesame
Josper-T Bone for two (aged 35 days)	
Crushed potatoes, chorizo sauce	
Pairing wines (4 glasses 125cl) or Prestige (5 glasses 125 cl)	37/68

