

BRUNCH

\$588

SET MENU

GILDA

smoked sardines pintxo

SCALLOP AJOBLANCO

vieira with almond and grapes

PULPO ALA GALLEGA

octopus, potato, pimentón

GAZPACHO

tomato jus, cucumber sorbet

PAN CON TOMATE

sourdough, tomato

IBERICOS & QUESO

cold cuts and cheese board

MIGAS

txistorra, japanese poach egg

CROQUETAS DE CHORIZO

chorizo & idiazabal croquettes

PIMIENTOS DE PADRÓN

fried peppers with truffle manchego

GAMBAS AL AJILLO

red prawns in garlic oil

GRILLED CAULIFLOWER

hazelnut, truffle, jamon iberico

PLATO (CHOOSE ONE)

ARROZ DE PULPO

black octopus paella, romesco, alioli

PAELLA DE CARABINERO

spanish scarlet prawn rice, saffron, alioli
(supplement \$188 per person)

DESSERTS (CHOOSE ONE)

CHURROS

hot chocolate (for 2 pax)

22 SHIPS'S BURNT BASQUE CHEESECAKE

smoked Idiazabal cheese (for 2 pax)

FLAN DE LA CASA

spanish caramel pudding

PEACH MELBA

vanilla, raspberries, almonds

FREE FLOW (2 HOURS)

\$368

WINES

SPARKLING, Blanc de Blancs, Raventós, Penedès 2022

ROSE, Garnacha, Borsao, 2022 Campo de Borja

WHITE, Xarel-lo, GR5, Vins El Cep, 2016 Penedes

RED, Tempranillo, LZ, Bodega Lanzaga, 2022 Rioja

BEER

ESTRELLA DE GALICIA

AMBER LAGER 1906 RESERVA

COCKTAILS

22 SHIPS SANGRIA

(red / white / virgin)

TINTO DE VERANO

(red wine, lemon soda)

REBUJITO

(fino sherry, lemon, apple & mint soda)

SPANISH SPRITZ

(cava, aperol, soda)

MARIANITO

(vermut, gin, campari, orange soda)

BLOODY MARIA

(tequila, tomato juice, lemon juice)

SOFT DRINK

APPLE AND MINT SODA

STRAWBEERY AND BASIL SODA

ROCK TEA SODA