

# MIGUEL'S

— TAPAS, RACIONES Y VINO —

## TAPAS (smaller dishes)

|                               |   |      |
|-------------------------------|---|------|
| Aceitunas Marinadas           | Warmed marinated olives (GF)                                    | \$9  |
| Pan Catalán                   | Bread with olive oil, grated tomato and garlic (GFO)            | \$12 |
| Escalibada con tostada y Ajo  | Bread with olive oil, roasted peppers and garlic (GFO)          | \$12 |
| Pan de Aceite                 | House made rosemary focaccia with green oil & anchovy butter    | \$14 |
| Jamón Serrano                 | Sliced Serrano 60g, served with house bread (GFO)               | \$21 |
| Jamón Ibérico                 | Sliced Iberico 30g, served with house bread (GFO)               | \$31 |
| Chorizo al vino tinto         | Sautéed Chorizo, garlic, red wine and a touch of honey (GFO)    | \$17 |
| Empanadas                     | Filled pastry parcels – ask staff for flavour of the week       | \$18 |
| Champiñones al Ajillo         | Garlic mushrooms, Spanish olive oil and parsley (GF)            | \$15 |
| Chicharrones y Mojo Verde     | Fried pork belly with Canarian green sauce                      | \$18 |
| Croquetas                     | Chorizo, leeks and Manchego cheese with paprika aioli           | \$18 |
| Gambas Al Ajillo              | Garlic prawns in light tomato sauce and parsley (GFO)           | \$18 |
| Costillas de Maiz             | Corn ribs with lime and pepper                                  | \$16 |
| Calamares con ajo y perejil   | Pan fired calamari with garlic & parsley (GF)                   | \$18 |
| Barramundi Frituras           | Barramundi salted fritters (4) with paprika aioli               | \$18 |
| Costilla Corta                | Slow cooked short rib, sweet potato puree & chimichurri drizzle | \$18 |
| Patatas Bravas                | Fried potatoes with red brava sauce                             | \$16 |
| Albóndigas en salsa           | Beef and Pork meatballs in rich tomato sauce                    | \$18 |
| Manchego Frito                | Deep fried Manchego cheese, honey & rosemary salt               | \$17 |
| Alas de Polo                  | Chicken wings with a tomato and butter sauce                    | \$18 |
| Pollo al Ajo                  | Roasted garlic chicken with onion puree & potatoes (GFO)        | \$26 |
| Pescado con ensalda de Hinojo | Barramundi with Mojo Rojo and fennel salad (GFO)                | \$27 |
| Chuletas de Cordero           | Lamb cutlets (2), mojo rojo & herbed yogurt (GF)                | \$27 |

Not all ingredients are listed, please inform staff of any food allergies Ingredient substitution is not available

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## BISTEC GRANDE (largest dishes, 2 people to share)

**Ask Staff for available sizes and exact pricing**

*All steaks served with patatas bravas, onion agrodolce, chimichurri*

|                 |   |       |
|-----------------|---|-------|
| Gorra de Grupa  | 500g -1200g Rump Cap                                | \$POA |
| Gran Portero    | 750g – 1500g 28 day inhouse dry aged Porterhouse    | \$POA |
| Costilla Grande | 750g - 1500g 28 day inhouse dry aged Ribeye on bone | \$POA |

## SALADS

|                      |                                    |      |
|----------------------|------------------------------------|------|
| Hinojo y Naranja     | Fennel and orange salad            | \$15 |
| Ensalada de Verduras | Grilled salad of summer vegetables | \$15 |

## POSTRES (desserts)

|                |   |      |
|----------------|---|------|
| Crème Catalan  | Smooth custard topped with a hardened caramel (GF)            | \$17 |
| Tarta de Queso | Burnt Basque cheese cake with berry coulis & nut crunch (GFO) | \$17 |
| Leche Frita    | Fried milk with cinnamon sugar & vanilla ice cream            | \$17 |

## DON'T KNOW WHAT TO TRY?

### HAVE CHEF FEED YOU! \$67pp (min 2 people)

*Includes the following items*

|                           |   |
|---------------------------|---|
| Pan Catalán               | Bread with olive oil, grated tomato and garlic (GFO)          |
| Gambas Al Ajillo          | Garlic prawns in light tomato sauce and parsley (GFO)         |
| Chicharrónes y Mojo Verde | Fried pork belly with Canarian green sauce                    |
| Croquetas                 | Chorizo, leeks and Manchego cheese with paprika aioli         |
| Costillas de Maiz         | Corn ribs with lime and pepper                                |
| Patatas Bravas            | Fried potatoes with red brava sauce                           |
| Alas de Polo              | Chicken wings with a tomato and butter sauce                  |
| Tarta de Queso            | Burnt Basque cheese cake with berry coulis & nut crunch (GFO) |