

MIGUEL'S

— TAPAS, RACIONES Y VINO —

ANTIPASTOS

Tabla Mini	Mini charcuterie plate (available with wine by the glass)	\$6
Pan Catalan	Bread with olive oil, grated tomato and garlic	\$10
Escalibada son tostada y Ajo	Bread with olive oil, roasted pepper salad and garlic	\$10
Aceitunas Marinadas	Warmed marinated olives	\$10
Pan y Mantequilla Curada	Bread and cultured butter	\$10
Focaccia de Romero	Rosemary focaccia with green oil	\$10
Jamon Serrano	Sliced Serrano 60g, served with house bread	\$20
Jamon Iberico	Sliced Iberico 30g, served with house bread	\$30
Tabla de Embutidos	Selection of Spanish small goods, olives and picos	\$30

BOCADILLO

Panceta	Pork belly, mojo verde, roasted summer vegetables	\$17
Jamon	Jamon Serrano, Manchego cheese, kalamata tapenade, rocket leaves	\$17
Verduras	Roasted summer vegetables, Manchego cheese, rocket leaves	\$17

TAPAS

Crema de Garbanzos	Hummus with spiced mince and currants	\$18
Champinones Al Ajillo	Garlic mushrooms, Spanish olive oil and parsley	\$13
Chicharones y Mojo Verde	Fried pork belly with Canarian green sauce (GF, DF)	\$18
Crujiente de Pimenton	Paprika crisp with whipped fetta and red peppers (VFO)	\$15
Gambas Al Ajillo	Garlic prawns in light tomato sauce and parsley (GF, DF)	\$18
Costillas de Maiz	Corn ribs with lime and pepper (GF,DF VF)	\$14
Mantecato de Barramundi	Whipped barramundi, sun dried tomatoes and house foccacia	\$18
Patatas Brava	Fried potatoes with red brava sauce (DF, VF, GF)	\$14
Tortilla de Patatas	Pan fried potato and onion tortilla with sweet and sour onions (GF, DF)	\$16

SALADS

Hinojo y Naranja	Fennel and orange salad	\$14
Ensalada de Tomate con Pan	Tomato salad with bread croutons	\$14

POSTRES

Tarta de Queso	Burnt Basque cheese cake with berry coulis & nut crunch	\$16
Leche Frita	Fried milk with cinnamon sugar & vanilla ice cream	\$16
Pastel de Limon	Citrus and olive oil cake, meringue & cinnamon ice cream	\$16
Crujiente y Coco	Lotus shell, smoked dark chocolate ganache & fresh berries	\$16

15% Surcharge applies on Public Holidays
 Not all ingredients are listed, please inform staff of any food allergies
 Ingredient substitution is not available

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BAR SNACKS, ANTIPASTOS & DELI

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PAFRITAS are the premier potato chip in Spain. A family business run by three brothers and their father in Rioja. Pafritas are fried in 100% virgin olive oil and sprinkled with just 1% Mediterranean sea salt for balance, maintaining purity. Put simply they are chip nirvana 😊

		BOWL
Sal Marina	Sea Salt	\$8
Ajo	Spanish Garlic	\$8
La Riojana – Pimenton de la Vera	Smoked Paprika	\$8
Trufa Negra	Winter Black Truffle	\$10

CUCA is in the region of Galicia, North West Spain. These artisanal canned seafoods have set the global standard and represent the finest seafoods sourced in the geographically unique location. These are served with house bread and or can be purchased to take home.

Sardines Escabeche	\$10
Sardines in tomato	\$10
Galician Anchovies	\$15
Scallops in Viera	\$18
Baby Squid in squid ink sauce	\$14
Calamari	\$13
Bonito Tuna	\$16
Bonito Tuna Belly	\$34

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