

TAPAS (smaller dishes)

Pan Catalán	Bread with olive oil, grated tomato and garlic	\$10
Escalibada con tostada y Ajo	Bread with olive oil, roasted pepper salad and garlic	\$10
Aceitunas Marinadas	Warmed marinated olives	\$10
Pan con Mantequilla Curada	Bread and cultured butter	\$10
Focaccia de Romero	Rosemary focaccia with green oil	\$10
Jamón Serrano	Sliced Serrano 60g, served with house bread	\$20
Jamón Ibérico	Sliced Iberico 30g, served with house bread	\$30
Tabla de Embutidos	Selection of Spanish small goods, olives and picos	\$33
Crema de Garbanzos	Hummus with spiced mince and currants	\$18
Champiñones al Ajillo	Garlic mushrooms, Spanish olive oil and parsley (GF,DF)	\$13
Chicharrónes y Mojo Verde	Fried pork belly with Canarian green sauce (GF,DF)	\$18
Gambas Al Ajillo	Garlic prawns in light tomato sauce and parsley (GFO,DF)	\$18
Costillas de Maiz	Corn ribs with lime and pepper (GF,DF,VF)	\$15
Mantecato de Barramundi	Whipped barramundi, sun dried tomatoes and house focaccia	\$18
Patatas Bravas	Fried potatoes with red brava sauce (GF,DF,VF)	\$15

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

SALADS

Hinojo y Naranja	Fennel and orange salad	\$14
Ensalada de Verduras	Grilled salad of summer vegetables	\$14

POSTRES (desserts)

Tarta de Queso	Burnt Basque cheese cake with berry coulis & nut crunch (GFO)	\$16
Leche Frita	Fried milk with cinnamon sugar & vanilla ice cream	\$16
Crujiente de Coco	Lotus shell, chocolate ganache & fresh berries	\$16

Tabla Mini **Mini charcuterie plate (available with any drink ordered)** **\$8**

PAFRITAS POTATO CRISPS

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.

		BOWL
Sal Marina	Sea Salt	\$9
Ajo	Spanish Garlic	\$9
La Rioja - Pimenton de la Vera	Smoked Paprika	\$9
Trufa Negra	Winter Black Truffle	\$11

SPANISH TOASTIES

Queso	Manchego Cheese	\$14
Jamon	Jamon Serrano, Manchego cheese	\$15
Panceta	Pork belly, Manchego Cheese	\$15

ARTISANAL CANNED SEAFOODS

These artisanal canned seafoods from the Northern region of Spain and Portugal represent the finest seafoods sourced in the geographically unique location. These are served with house bread and or can be purchased to take home.

ATI Sardines in: olive oil, tomato, escabeche	\$14
ATI Mackerel fillets in olive oil	\$14
ATI Octopus in garlic sauce	\$18
La Narval Mussels in Viera (Spanish sauce)	\$21
Olsagasti Anchovies (Bay of Biscay)	\$21
Ortiz Anchovies (Bay of Biscay)	\$19
Cuca Anchovies (Galicia)	\$16
Cuca Baby Squid in squid ink sauce	\$15
Cuca Calamari in americana sauce	\$14
Cuca Bonito Tuna	\$17
Cuca Bonito Tuna Belly	\$34
ATI Fish Pate': Sardine, Spicy Sardine, Tuna, Spicy Tuna, Mackerel, Spicy Mackerel	\$15