

**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