

TAPAS (smaller dishes)

Aceitunas Marinadas	Warmed marinated olives	\$8
Tabla Mini	Mini charcuterie plate (available with any drink ordered)	\$8
Pan Catalán	Bread with olive oil, grated tomato and garlic	\$11
Escalibada con tostada y Ajo	Bread with olive oil, roasted peppers and garlic	\$11
Pan de Aceite	Rosemary focaccia with green oil & anchovy butter	\$11
Jamón Serrano	Sliced Serrano 60g, served with house bread	\$21
Jamón Ibérico	Sliced Iberico 30g, served with house bread	\$31
Tabla de Embutidos	Selection of Spanish small goods, olives and picos	\$34
Chorizo al vino tinto	Sautéed Chorizo, garlic, red wine and a touch of honey	\$17
Empanadas	Filled pastry parcels – ask staff for flavour of the week	\$18
Champiñones al Ajillo	Garlic mushrooms, Spanish olive oil and parsley (GF,DF)	\$15
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)	\$16
Pulpo a la Parrilla	Baby octopus cucumber gazpacho, almond and paprika oil (GFO)	\$18
Mantecato de Barramundi	Whipped barramundi, sun dried tomatoes and house focaccia	\$18
Patatas Bravas	Fried potatoes with red brava sauce (GF,DF,VF)	\$16
Manchego Frito	Deep fried Manchego, onion agrodolce & rocket pesto	\$17
Alas de Polo	Chicken wings with fresh tomato salsa	\$18
Chorizo y Garbanzos	Chorizo, chickpeas, roasted peppers & fresh parsley	\$17

BOCADILLO (Sandwich)

Panceta	Pork belly, mojo verde, roasted summer vegetables	\$19
Jamon	Jamon Serrano, Manchego cheese, kalamata tapenade & rocket leaves	\$19
Verduras	Roasted summer vegetables, Manchego cheese, rocket leaves	\$19

SALADS

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

