

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

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
Croquetas	Chorizo, leeks and Manchego cheese with paprika aioli	\$18
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
Pulpo a la Parrilla	Octopus with cucumber gazpacho, almond and paprika oil (GF)	\$18
Mantecato de Barramundi	Whipped barramundi, sun dried tomatoes and house foccacia	\$18
Sardinas en pan Catalan	Sardines with fennel on pan Catalan (DF)	\$16
Patatas Brava	Fried potatoes with red brava sauce (DF, VF, GF)	\$14
Albondigas en tomate	Beef and Pork meatballs in rich tomato sauce	\$17
Tortilla de Patatas	Pan fried potato and onion tortilla with sweet and sour onions (GF, DF)	\$16
Pescado con ensalda de Hinojo	Barramundi with Mojo Rojo and fennel salad (GFO, DF)	\$21
Pollo con Ajo	Roasted garlic chicken with onion puree & potatoes (GF)	\$21

SALADS

Hinojo y Naranja	Fennel and orange salad	\$14
Ensalada de Verudas	Grilled salad of summer vegetables	\$14
Ensalda de Tomate con Pan	Tomato salad with bread croutons	\$14

15% Surcharge applies on Public Holidays

Not all ingredients are listed, please inform staff of any food allergies

Ingredient substitution is not available

MIGUEL'S

— TAPAS, RACIONES Y VINO —

BAR SNACKS, ANTIPASTOS & DELI

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

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

15% Surcharge applies on Public Holidays

Not all ingredients are listed, please inform staff of any food allergies

Ingredient substitution is not available