

MIGUEL'S

— TAPAS, RACIONES Y VINO —

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
Croquetas	Chorizo, leeks and Manchego cheese with paprika aioli	\$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
Pulpo a la Parrilla	Octopus with 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)	\$15
Albóndigas en salsa	Beef and Pork meatballs in rich tomato sauce	\$18

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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RACIONES (larger dishes)

Pollo al Ajo	Roasted garlic chicken with onion puree & potatoes (GFO)	\$36
Pescado con ensalda de Hinojo	Barramundi with Mojo Rojo and fennel salad (GFO,DF)	\$41
Chuleta de Cerdo	Pork cutlet, cauliflower puree, kale, chilli & garlic (GF)	\$38
Chuletas de Cordero	Lamb cutlets (4), sweet potato puree, zucchini, mojo verde, herbed yogurt	\$40

BISTEC GRANDE (largest dishes, 2 people to share)

Ask Staff for available sizes and exact pricing

All steaks served with patatas bravas, onion agrodolce, chimichurri

Gorra de Grupa	500g -900g Rump Cap	\$70-126
Gran Portero	750g - 1000g 28 day dry Aged Porterhouse	\$105-140
Costilla Grande	750g - 1000g 28 day dry aged Ribeye on bone	\$105-140

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