

MIGUEL'S

— TAPAS, RACIONES Y VINO —

TAPAS (smaller dishes)

Aceitunas Marinadas	Warmed marinated olives	\$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
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)	\$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
Albóndigas en salsa	Beef and Pork meatballs in rich tomato sauce	\$18
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

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)

Escaploa de Cerdo	Crumbed pork, cauliflower puree, kale, jamon crunch (GF)	\$39
Pollo al Ajo	Roasted garlic chicken with onion puree & potatoes (GFO)	\$39
Pescado con ensalda de Hinojo	Barramundi with Mojo Rojo and fennel salad (GFO,DF)	\$41
Chuletas de Cordero	Lamb cutlets (3), sweet potato puree, zucchini, mojo verde, herbed yogurt (GF)	\$41

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 -1200g Rump Cap	\$POA
Gran Portero	750g – 1500g 28 day inhouse dry aged Porterhouse	\$POA
Costilla Grande	750g - 1500g 28 day inhouse dry aged Ribeye on bone	\$POA

SALADS

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

POSTRES (desserts)

Crème Catalan	Smooth custard topped with a hardened caramel	\$17
Tarta de Queso	Burnt Basque cheese cake with berry coulis & nut crunch (GFO)	\$17
Leche Frita	Fried milk with cinnamon sugar & vanilla ice cream	\$17