

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)	\$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)	\$16
Albóndigas en salsa	Beef and Pork meatballs in rich tomato sauce	\$18
Alas de Polo	Chicken wings with fresh tomato salsa	\$18
Chorizo y Garbanzos	Chorizo, chickpeas, roasted peppers & fresh parsley	\$17
Pollo al Ajo	Roasted garlic chicken with onion puree & potatoes (GFO)	\$26
Pescado con ensalda de Hinojo	Barramundi with Mojo Rojo and fennel salad (GFO)	\$27
Chuletas de Cordero	Lamb cutlets (2), sweet potato puree, zucchini, mojo verde, herbed yogurt (GF)	\$27

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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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

DON'T KNOW WHAT TO TRY?

HAVE CHEF FEED YOU! \$67pp (min 2 people)

Includes the following items

Pan Catalán	Bread with olive oil, grated tomato and garlic
Gambas Al Ajillo	Garlic prawns in light tomato sauce and parsley (GFO,DF)
Chicharrónes y Mojo Verde	Fried pork belly with Canarian green sauce (GF,DF)
Croquetas	Chorizo, leeks and Manchego cheese with paprika aioli
Costillas de Maiz	Corn ribs with lime and pepper (GF,DF,VF)
Patatas Bravas	Fried potatoes with red brava sauce (GF,DF)
Alas de Polo	Chicken wings with fresh tomato salsa
Tarta de Queso	Burnt Basque cheese cake with berry coulis & nut crunch (GFO)