MIGUEL'S

— TAPAS, RACIONES Y VINO —

COCKTAILS

The Southern Spanish, Tinto de Verano

Red Wine, Lemon Soda, Lemon Garnish

14

(make it a Kalitrón + White Rum $8)

Sangria

Red Wine, Orange & Apple Juice & a touch of Brandy

22

Agua de Valencia

Sparkling wine, Gin, Vodka, Lemon Soda and a splash of Orange Juice

22

Miguel's Special Mango Sour

Mango Liquor, Triple Sec, Lemon Juice served over ice

22

El Chapo

Bourbon Whisky, Liquor 43, Orange bitters

22

Pina Colada (M)

White Rum, Coconut, Pineapple Juice

22

Margarita

Tequila, Triple Sec, Lime Juice

(Spicey option available)

22

Espresso Martini

Vodka, Coffee Liquor, Espresso, Sugar

22

Mojito (M)

White Rum, Lime Juice, Mint, Sugar

22

TAPAS (cold)

Aceitunas Marinadas 9
Warmed marinated olives (GF)

Pan de Ajo 9
Grilled bread with garlic oil (GFO)

Pan Catalán 12
Bread with olive oil, grated tomato and garlic (GFO)

Escalibada con tostada y Ajo 12
Bread with olive oil, roasted peppers and garlic (GFO)

Artisanal Focaccia Bread 12
Bread with anchovy butter

Salamanca 16
Sliced Paprika Salami 30g served with house bread (GFO)

Jamón Serrano 16
Sliced Serrano 30g, served with house bread (GFO)

Jamón Ibérico 31
Sliced Ibérico 30g, served with house bread (GFO)

TAPAS (sea)

Gambas Al Ajillo (i) 18
Garlic prawns in light tomato sauce and parsley (GFO)

Calamares Fritos (i) 18
Fried calamari with paprika aioli

Almejas a la Marinera (i) 18
Clams in white wine, garlic oil and butter (GFO)

Barramundi filet (a) 22
Barramundi, fennel chorizo espuma (GF)

Tentaculo de Puplo (i) 22
Octopus tentacle, ajo blanco, paprika oil (GF)

A large selection of artisanal canned seafood available from Spain and Portugal ask our staff for sperate menu. Served with grilled house bread 17

TAPAS (veg)

Champiñones al Ajillo 16
Garlic mushrooms, Spanish olive oil and parsley (GF)

Costillas de Maiz 18
Corn ribs with lime and pepper

Patatas Bravas 17
Fried potatoes with red brava sauce

Ensalada de Verduras 16
Grilled salad of summer vegetables (GF)

Hinojo y Naranja 16
Fennel and orange salad (GF)

TAPAS (land)

Chorizo al vino tinto 17
Sautéed Chorizo, garlic, red wine and a touch of honey (GFO)

Chicharrónes y Mojo Verde 19
Fried pork belly with Canarian green sauce

Croquetas 18
Chorizo, leeks and Manchego cheese with paprika aioli

Albóndigas en salsa 18
Beef and Pork meatballs in rich tomato sauce (GFO)

Brochetas de Polo 18
Chicken skewers, garlic, paprika, mojo verde and yogurt (GF)

Carrilla de Ternera 22
Slow cooked beef cheek, sweet potato puree, chimichurri (GF)

POSTRES (desserts)

Tarta de Queso 18
Burnt Basque cheese cake with berry coulis & nut crunch (GFO)

Frita Letche 18
Fried milk with cinnamon sugar & vanilla ice cream

BISTEC GRANDE

(largest dishes, designed to share)

Ask Staff to view them in our dry aging fridge for available sizes and exact pricing

All steaks served with patatas bravas, onion agrodolce, chimichurri

Gorra de Grupa POA
500g -1200g Rump Cap

Gran Portero POA
750g – 1500g 28 day inhouse dry aged Porterhouse

Costilla Grande POA
750g - 1500g 28 day inhouse dry aged Ribeye on bone

CHEF'S FEED ME MENU

DON'T KNOW WHAT TO TRY?

HAVE CHEF FEED YOU! $69pp (min 2 people)

Includes the following items

Pan Catalán
Bread with olive oil, grated tomato and garlic (GFO)

Gambas Al Ajillo
Garlic prawns in light tomato sauce and parsley (GFO)

Chicharrónes y Mojo Verde
Fried pork belly with Canarian green sauce

Croquetas
Chorizo, leeks and Manchego cheese with paprika aioli

Costillas de Maiz
Corn ribs with lime and pepper

Patatas Bravas
Fried potatoes with red brava sauce

Albóndigas en salsa
Beef and Pork meatballs in rich tomato sauce

Tarta de Queso
Burnt Basque cheese cake with berry coulis & nut crunch (GFO)

BEERS & CIDER

Estrella Damm on tap 330ml (Spain)

12

Estrella Damm on tap 400ml (Spain)

14

Moritz Barcelona (Spain)

12

Victoria Malaga (Spain)

12

Great Northern Original

11

Great Northern Super Crisp

11

Great Northern 0.0%

10

Ginger Beer

15

Cider - Apple

11

SOFT DRINKS

Coca Cola, Coke Zero,

Lemonade, Ginger Ale

Tonic Water, Juices (OJ, PINE, APPLE)

6

S.Pellegrino Sparkling 500ml

Acqua Panna Still 500ml

8

WINES BY THE GLASS

Small or Large Glass

SPARKLING

Vallformosa MVSA Brut NV (Navarra)

16 - 26

WHITE

Bloom, Sauvignon Blanc (Marlborough)NZ

16 - 26

Atlas Adelaide Hils, Chardonnay (Eden Valley)

16 - 26

Frost Dodger Riesling (Eden Valley)

16 - 26

Printhie Mountain Pinot Gris (Orange)

16 - 26

Rollick Fiano (Riverland)

16 - 26

'Basa' Verdejo (Rueda)

18 - 29

Charquino Albarino (Rias Baixas)

19 - 30

WINES BY THE GLASS

Small or Large Glass

ROSE

Umea Rosado de Granacha (Rioja)

16 - 26

Tuesner Salsa Rose (Barossa Valley)

16 - 26

RED

Petit Verum Tempranillo (Tierra de Castilla)

16 - 26

Telmo Rodriguez Monastrell (Alicante)

17 - 27

Real Agrado Granacha (Rioja)

17- 27

Mystic Park Shiraz (Barossa Valley)

16 - 26

The SPANIARD (Clare Valley)

16 - 26

Marnong Estate Pinot Noir (Sunbury)

17 - 28

MIGUEL'S

VERMUT (60ml)

Primitivo Quiles

15

Gonzalez Byass 'La Copa'

15

SHERRY & PORT (60ml)

Miguel's Barrel Aged Pedro Ximenez

15

Solear Manzanilla Sherry

12

La Goya Manzanilla Sherry

15

Gutierrez Colosia Amontillado

20

Gutierrez Colosia Cream

20

Palo Cortado 'Regente' 15YO
(only 15 barrels, Marco de Jerez)

18

Pedro Ximenez 'Romate' NV (Andalucia)

16

Pereira D'Oliveiras Negra 5yo (Medeira)

18

Quinta Do Vallado 10YO (Portugal)

31