

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	

MIGUEL'S			
— TAPAS, RACIONES Y VINO —			
TAPAS (cold)		TAPAS (veg)	
Aceitunas Marinadas	9	Champiñones al Ajillo	16
Warmed marinated olives (GF)		Garlic mushrooms, Spanish olive oil and parsley (GF)	
Pan de Ajo	9	Costillas de Maiz	18
Grilled bread with garlic oil (GFO)		Corn ribs with lime and pepper	
Pan Catalán	12	Patatas Bravas	17
Bread with olive oil, grated tomato and garlic (GFO)		Fried potatoes with red brava sauce	
Escalibada con tostada y Ajo	12	Ensalada de Verduras	16
Bread with olive oil, roasted peppers and garlic (GFO)		Grilled salad of summer vegetables (GF)	
Artisanal Focaccia Bread	12	Hinojo y Naranja	16
Bread with anchovy butter		Fennel and orange salad (GF)	
Salamanca	16	TAPAS (land)	
Sliced Paprika Salami 30g served with house bread (GFO)		Chorizo al vino tinto	17
Jamón Serrano	16	Sautéed Chorizo, garlic, red wine and a touch of honey (GFO)	
Sliced Serrano 30g, served with house bread (GFO)		Tortilla	18
Jamón Ibérico	31	Potato torilla, onion argdolce (GF)	
Sliced Ibérico 30g, served with house bread (GFO)		Chicharrónes y Mojo Verde	19
TAPAS (sea)		Fried pork belly with Canarian green sauce	
Gambas Al Ajillo ⁽ⁱ⁾	18	Croquetas	18
Garlic prawns in light tomato sauce and parsley (GFO)		Chorizo, leeks and Manchego cheese with paprika aioli	
Calamares Fritos ⁽ⁱ⁾	18	Albóndigas en salsa	18
Fried calamari with paprika aioli		Beef and Pork meatballs in rich tomato sauce	
Almejas a la Marinera ⁽ⁱ⁾	18	Manchego Frito	17
Clams in white wine, garlic oil and butter (GFO)		Deep fried Manchego cheese, honey & rosemary salt	
Mejillones a la Brava ^(a)	18	Brochetas de Polo	18
Mussels in brava sauce, served with bread (GFO)		Chicken skewers, garlic, paprika, mojo verde and yogurt (GF)	
Barramundi filet ^(a)	22	Costilla Corta	22
Barramundi, fennel chorizo espuma (GF)		Slow cooked short rib, sweet potato puree, chimichurri (GF)	
Tentaculo de Puplo ⁽ⁱ⁾	22	POSTRES (desserts)	
Octopus tentacle, ajo blanco, paprika oil (GF)		Tarta de Queso	18
A large selection of artisanal canned seafood available from Spain and Portugal ask our staff for sperate menu.		Burnt Basque cheese cake with berry coulis & nut crunch (GFO)	
Served with grilled house bread	17	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



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
Albero 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