



Gluten free options are available! Our kitchen handles gluten and cross contamination may occur - Please let our staff know if you have any allergies

Smaller plates**Patatas Bravas** Vegan

Traditional Spanish roasted potatoes tossed in smoked paprika and spicy Salsa Brava. Add mushroom or chorizo for + \$5.00

Paella Balls (3 per serve) Vegetarian

Golden paella arancini with peas, saffron and parmesan. served with aioli - bite sized comfort food from Spain!

Croqueton chorizo (3 per serve)

Creamy bechamel, manchego cheese and smoky chorizo.

Spinach & Cheese Croquettes GF

A delightful mix of spinach, sultanas and cheeses including tangy goat's cheese -rich, smooth and golden fried. Vegetarian

Spanish Chorizo

Grilled and glazed with apple cider, topped with pickled shallots and creamy aioli. Served with small chips

Chips Vegan

Classic and golden

Mains

All mains are served with your choice of Patatas Bravas, Spanish Rice or Chips

Chicken

Pan-seared chicken with garlic, semi-dried tomatoes and a silky white wine, cream & sage sauce.

Lamb

Slow-roasted to perfection with rosemary, mint and a rich roasting sauce. Tender, aromatic and full of flavour

Pork

Twice cooked pork belly glazed with sage, lemon and parsley marinade. Crispy crackling

Fried Calamari

Crispy chickpea coated calamari served with squid ink aioli. Golden and irresistibly good.

Spanish Meatballs

Minced pork and veal simmered in Abuela's recipe tomato sofrito sauce

Served in a Bread Roll

Add small chips for \$4

Pepito Pork

Twice cooked Pork with melted manchego cheese and roasted capsicum

Paquito Lamb

Tender lamb topped with rich gravy and mint chutney

Matador Brekkie roll

Crispy bacon, fried eggs, cheese, rocket and aioli.

Huevos y chorizo

Two fried eggs with smoky Spanish chorizo and creamy aioli

Marino Calamari

Golden fried calamari with squid ink aioli -seaside flavpur in every bite.

Meatball roll

Minced pork and veal meatballs. Topped with cheese

Chef's Choice**Spanish Brekkie**

A Spanish take on breakfast -Patatas bravas, croqueton chorizo, spanish chorizo and a fried eggs.

Spanish Paella (Fridays ONLY)

A rotating selection of traditional paellas cooked fresh -ask about what's cooking this Friday!

Weekly Specials

Our kitchen's creative touch -Ask us for for this week's special dish!

Desserts**Tiramisu**

Classic and creamy indulgence

Pannacotta

Silky smooth and delicately sweet

Churros with hot chocolate sauce

Crispy, warm spanish dough with rich, velvety chocolate dipping sauce.

Brownie

We accept card payments, a surcharge of 1.5% will apply to AMEX, VISA & MASTERCARD

Menu subject to change without notice