

Barcelona



Madrid

9:30a - 2:30p

Mon-Friday

MENU

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

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

#### Paella Balls (3 per serve)

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

#### Spanish Chorizo

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

#### Grilled Halloumi Cheese

Served with balsamic glaze, tomato & basil tartar on a bed of rocket - a fresh mediterranean favourite.

#### Setas al ajillo

Garlic and chilli sauteed mushrooms in olive oil. Aromatic, sizzling and full of Spanish flair.

#### Polenta Chips & Salsa Verde

Crispy on the outside, soft inside, paired with a zesty salsa verde dip

#### Chips

Classic and golden

### Served in a Bread Roll

Add small chips for \$4

#### Pepito Pork

Twice cooked Pork with melted manchego cheese and roasted capsicum

#### Paquito Bacon

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.

### Mains

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

#### Chicken Thigh

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

#### Lamb Shoulders

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

#### Pork Belly

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

### Pasta

Choose 1 pasta and 1 sauce

Fettuccine

Penne

### Sauce

**A la Matriciana** - Rich tomato based sauce with pork, onion, chilli and parmesan

**Pollo & Setas** - Tender chicken and mushrooms in creamy white wine sauce.

**Weekly Special** - Ask us about today's special

### 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

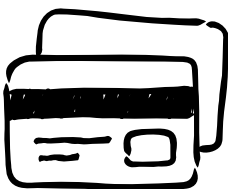
Classic and creamy indulgence

#### Pannacotta

Silky smooth and delicately sweet

#### Churros with hot chocolate sauce

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



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

Menu subject to change without notice