

TAPAS

PAN DE CASA house-made sourdough bread Plain (v/nf)	4.5
Catalan style w tomato and e.v.olive oil (v/nf)	6.5
ACEITUNAS aliñadas Warmed olives w Mediterranean herbs (gf/v/nf)	9
TORTILLA de PATATA Spanish potato omelette w organic eggs, (gf/v/nf) spinach, roasted garlic, onion & aioli	9
PATATAS BRAVAS hand cut potatoes, aioli, salsa brava (gf/v/nf)	10
CROQUETAS de JAMÓN [x4] Jamón Serrano croquettes (nf)	14
BERENJENAS FRITAS crisp-fried eggplant chips w honey, lime chilli and sesame (v/nf)	16
BUÑUELOS de BACALAO [x4] codfish croquettes w Romesco sauce (nf)	18
PINCHOS MORUNOS marinated chicken skewers, yoghurt (gf/nf)	19
SALMON CRUDO beetroot cured salmon, pickled radishes, smoked goats cheese, fresh horseradish, lavosh (nf)	19
CHORIZO a la SIDRA chorizo in Asturian cider, peas, prunes (gf/nf)	19
SEPIA a la PLANCHA grilled Australian cuttlefish w aioli garlic, chilli and parsley (gf/nf)	21
COCA crispy pastry, caramelized onions, roasted pumpkin, goats cheese, dukkah (nuts & seeds) (v)	21

RACIONES - MEDIUM PORTIONS

ALBONDIGAS aromatic lamb meatballs w tomato salsa & whipped feta (nf)	22
CARRILLERAS braised pork cheeks, sweet potato mash, wild mushroom sauce (gf/nf)	26
CORDERO ARABESQUE 48 hrs sous-vide cooked lamb shoulder, Moorish cous cous, smokey eggplant (nf)	32
PAELLA de MARISCO Paella w sepia [cuttle fish], prawn carpaccio, aioli & lemon-ginger jelly (gf/nf)	32
SUQUET de PESCADO wintery Catalan fish and mussel casserole, flavoured w saffron and almonds	32
ASADO de WAGYU char-grilled Gippsland Wagyu flank steak, potato dumplings and home made 'tomato jam' (gf/nf)	34

VERDURAS - SIDES

ENSALADA de ENDIVIAS grilled witlof salad w roasted & seasoned almonds, marinated grapes and blue cheese emulsion (gf/v)	13
BROCCOLINI ASADOS char-grilled broccolini w roasted garlic purée, salmorejo & black olive crumble (gf/v/nf)	14
ENSALADA de COLIFLOR raw & roasted cauliflower, garlic-saffron yoghurt, figs, anchovies & dukkah (nuts & seeds) (gf/v)	14
ESCALIVADA oven-roasted & peeled capsicum, onion & eggplant, buttered spinach, sweet potato crisps & grilled cheese (gf/v/nf)	16

JAMÓN Y QUESOS Spanish air-dried ham and cheeses 28

JAMÓN IBÉRICO from flywheel slicer
(50grams) 18 months cured Jamón from Extremadura Spain
w Pan con Tomate [char-grilled house sourdough rubbed with
tomato and e.v.o (nf)

PLATO DE QUESOS	small [2x25g]	16
	large [2x50g]	28

MANCHEGO - Don Juan / Castilla la Mancha
cured & firm sheep's cheese with rich, nutty aroma
MEREDITH DAIRY - Victoria
Ashed, tangy soft textured goat's cheese w peppery notes

All served with lavosh and house condiments (v)

POSTRES - DESSERTS

CHURROS y CHOCOLATE deep-fried churros [Spanish donuts] w warm chocolate dipping sauce (nf)	13
BRAZO de GITANO - "Gypsie's Arm" rolled sponge w caramelized custard cream, strawberries macerated in sherry vinegar (nf)	14
TARTA de SANTIAGO Galician almond tart, poached pear w vanilla sauce (gf)	14
FONDANT al 'Vino Tinto' [allow 15 minutes] 70% dark chocolate pudding, soft-centre red wine & rhubarb reduction w vanilla ice cream (nf)	16

COFFEE AND TEA

local & Australian seafood & fish from sustainable fisheries
free range chooks and organic egg | Victorian beef, lamb and pork

gf - gluten free

v - vegetarian

nf - nut free