

## TAPAS

<b>PAN DE CASA</b> house sourdough bread	
Plain (v/nf)	4.5
Catalan style w tomato and extra virgin olive oil (v/nf)	6.5
<b>ACEITUNAS aliñadas</b>	9
Warmed olives w Mediterranean herbs (gf/v/nf)	
<b>CROQUETAS de JAMÓN SERRANO</b> [each]	4.5
Spanish air-dried ham croqueta (nf)	
<b>TORTILLA de PATATA</b>	9
Spanish potato omelette w organic eggs, spinach piquillo peppers, confit garlic, onion & aioli (gf/v/nf)	
<b>PATATAS BRAVAS</b>	10
hand cut potatoes, aioli, salsa brava (gf/v/nf)	
<b>PINCHOS MORUNOS</b>	19
marinated chicken skewers, yoghurt (gf/nf)	
<b>SALMON CURADO</b>	19
beetroot cured salmon, pickled radishes, smoked goats cheese, fresh horseradish, lavosh (nf)	
<b>CHORIZO a la SIDRA</b>	19
chorizo in Asturian cider, peas, prunes (gf/nf)	
<b>CALAMARES FRITOS</b>	21
deep-fried Australian squid w saltbush, rosemary, squid ink aioli (nf)	
<b>COCA</b>	21
crispy pastry, caramelized onions, roasted pumpkin, oregano, goats cheese, dukkah (nuts & seeds) (v)	

## RACIONES

<b>ALBONDIGAS</b>	22
aromatic lamb meatballs w tomato salsa & whipped feta (nf)	
<b>CARRILLERAS de CERDO</b>	28
slow-braised pork cheek, potato purée, wild mushroom sauce, roasted pumpkin seeds and pomegranate (gf/nf)	
<b>CORDERO ANDALUZ</b>	32
48 hrs sous-vide cooked lamb shoulder, cous cous, smokey eggplant, prunes, coriander & pine nuts (gf)	
<b>PAELLA de MARISCOS</b>	32
traditional paella w saffron rice & cuttlefish sofrito, fish, mussels, & prawns (gf/nf)	
<b>PESCADO</b>	34
fresh Coral Coast (Qld) barramundi w crisp potato wafer, green mojo, grilled sweet corn w chilli & coriander (gf/nf)	
<b>ASADO de WAGYU</b>	34
char-grilled Gippsland Wagyu flank steak w 'chimichurri' salsa and hand-cut potato wedges' (gf/nf)	

*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

## VERDURAS - Vegetable Sides

### ENSALADA GRANADA

14

green leaves, tomato concassée, crudites, blue cheese emulsion  
honey-mustard dressing & roasted pumpkin seeds (gf/v/nf)

### ENSALADA de COLIFLOR

14

raw & roasted cauliflower, garlic-saffron yoghurt, figs,  
anchovies & dukkah (nuts & seeds) (gf)

### BROCCOLINI ASADOS

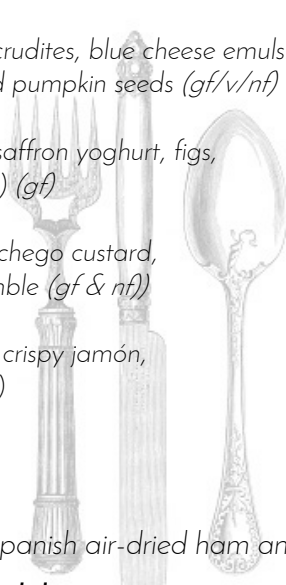
14

char-grilled broccolini, garlic-mancheño custard,  
salmorejo salsa & black olive crumble (gf & nf)

### ESPARRAGOS

16

green asparagus, romesco sauce, crispy jamón,  
mancheño cheese shaves (gf & nf)



## JAMÓN Y QUESOS - Spanish air-dried ham and cheeses

### JAMÓN IBÉRICO from flywheel slicer

28

(50grams) 18 months cured Jamón Ibérico 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

### LARA & SARA - Lugo / Galicia

Artisan creamy cow's milk blue cheese w a lemony tang

All served with house lavosh & condiments (v)

## POSTRES - DESSERTS

### CHURROS y CHOCOLATE

13

deep-fried churros [Spanish donuts] w  
warm chocolate dipping sauce (nf)

### CREMA CATALANA

Tonka bean & citrus-flavoured caramelized custard cream (gf/nf)

### TARTA de SANTIAGO

14

Galician almond tart, poached pear coulis  
w vanilla crème fraîche (gf)

### CHOCOLATE BOMBÓN

16

rich chocolate slice, olive-salted caramel  
w orange sorbet & orange dust (gf/nf)



## COFFEE and TEA

NO SURCHARGE for EFTPOS from Cheque or Savings accounts

0.8% surcharge for Visa and MC debit cards

1.6% surcharge for Visa, MC and AMEX credit cards