



BULL & BEAR

TAPAS MENU

EMBUTIDOS

Selection of Spanish cured meats, cheeses and olives

Single Serve **\$14** Serves Two **\$25**

MONTADOS – SELECTION OF TOPPINGS ON RUSTIC BREAD

2 x Pieces **\$10**

SOBRESADA - Chorizo pate, roquette and labna

SERRANO, MANCHEGO Y TUMACA - Jamon serrano, manchego cheese, tumaca

REMOLADA DE SALMON - Salmon remoulade, piquillo pepper picada

SETAS CON QUESO DE CABRA - Sauteed mushrooms with goats cheese

ACEITUNAS

Marinated olives

\$9

CARNES

ALBONDIGAS EN SALSA DE TOMATE

Pork & Veal Meatballs in a rich tomato sauce

\$14

CHURRASCO DE CERDO

Crispy pork belly with apple, pomegranate, pistachio and frisee salad

\$23

CHORIZO FRITO CON ALMENDRAS

Chorizo Sausage, Almonds, Raisins, Caramelised onion

\$14

POLLO FRITO CON ROMESCO

Crispy chicken drumettes with romesco

\$12

GUISADO DE BUEY

Slow cooked beef cheek, artichoke and broad beans

\$22

CORDERO ASADO CON CALABACIN EN ESCABECHE

Twice cooked lamb shoulder, pickled zucchini, radish, spanish onion and mint

\$24

CROQUETAS DE POLLO

Chicken croquetes with alioli

\$10

MARISCOS

CALAMARES FRITOS

Golden fried calamari, chorizo salt, alioli

\$14

PULPO ALA PLANCHA

Grilled marinated octopus

\$18

GAMBAS AL AJILLO

Garlic Prawns

\$18

VIEIRAS CON MIGAS DE MORCILLA

Scallops with black pudding crumbs and salsa verde

\$17

MEJILLONES AL AZAFRAN

Mussels in a saffron sauce

\$16

PESCADO ALA PLANCHA

Australian Blue Eye, white bean salad, preserved lemon picada

\$22

VEGETALES

PATATAS BRAVAS

Golden fried potato bites with a spicy tomato sauce

\$10

NAVARRA

Roquette, avocado, sweet corn, carrot, walnuts and egg

\$13

BUÑUELOS DE ARROZ

Spinach and manchego cheese rice fritters, eggplant relish

\$10

TOLEDO

Chickpea, tomato, baby spinach, cucumber, artichoke, red onion, herb yohurt

\$12

GARBAZOS CON ESPINACAS

Sauteed chickpeas with baby spinach

\$10

VALENCIANA

Frisee, orange, black olive, spanish onion, crispy Jamon serrano, croutons

\$14

TORTILLA ESPAÑOLA

Traditional spanish potato and egg omlette

\$12

MIXTA

Mesclan, tomato, cucumber, capsicum

\$10

PIMIENTOS DE PIQUILLO RELLENOS

Piquillo peppers, saffron rice stuffing, labna

\$13

SETAS Y ESPARAGOS AL AJILLO

Garlic Mushrooms with asparagus and pinenuts

\$13