



## APETIZERS

<b>Pan De La Mesa</b> Bread for the table, EVOO [ve]	4
<b>Pan Tumaca</b> Bread with tomato emulsion [ve]	9
<b>Pan Ajo</b> Garlic bread [v]	7
<b>Acetunas</b> Marinated mixed olives[ve][gf]	9
<b>Embutidos</b> Selection of Spanish cured meats cheeses and olives	For one 16. For two 26

## SMALL TAPAS//ENTREES

<b>Croquetas</b> Serrano ham and manchego cheese croquets. Aioli [2]	7
<b>Paella Fritters</b> crumbed saffron rice with soffrito. Sundried tomato picada [2][v]	7
<b>Chicharrones</b> crispy pork belly bites. Kalimocho glaze. Pickled radish [gf]	12
<b>Pollo Picante</b> golden fried chicken pieces. Spicy picante sauce	10
<b>Vegetarian Empanadas</b> pumpkin, feta and olive filled pastries. Herb yoghurt [3][v]	12
<b>Picadillo Empanadas</b> savoury beef mince filled pastries. Tomato relish [2]	12
<b>Piquillo Peppers</b> stuffed with eggplant, zucchini and goats cheese. Romesco sauce [2][v]	10
<b>Piquillo Peppers</b> stuffed with crab and prawn béchamel [2]	12
<b>Scallops</b> with morcilla sausage and pimienta picada. Ajo blanco [2]	12

## LARGE TAPAS//SHARING

<b>Calamares</b> golden fried calamari. Paprika salt and aioli	15
<b>Albondigas</b> pork and veal meatballs. Rich tomato sauce	17
<b>Guisado</b> slow cooked beef cheek. Artichoke. Broad beans [gf]	24
<b>Chorizo</b> pan fried chorizo sausage. Almonds. Raisins. Caramelised onion [gf]	15
<b>Gambas</b> sautéed prawns in a garlic tomato sauce [gf]	24
<b>Potatas Bravas</b> golden fried potato bites. spicy tomato sauce. Aioli [v][gf]	12
<b>Setas</b> sautéed garlic mushrooms and asparagus [ve][gf]	15
<b>Baby Octopus Salad</b> white bean pipirrana salad and vinaigrette [gf]	18

## MAINS

<b>Barramundi</b>	34
With clams in white wine salsa verde sauce. Potato bites and seasonal vegetables	
<b>Salmon Fillet</b>	36
With sautéed prawns ajo blanco. Potato gallet and seasonal vegetables	
<b>Chicken Serrano</b>	28
Chicken breast. Crispy Serrano ham. Sundried tomato picada. Creamy roquefort sauce Potato puree and seasonal vegetables	
<b>Duck Breast</b>	32
With caramelised peaches and quince jus. Potato gallet and seasonal vegetables	
<b>Pork Cutlet</b>	30
With chorizo sausage and salsa gitana. Potato bites and seasonal vegetables	
<b>Scotch Fillet 300g</b>	38
Roasted field Mushrooms. Potato puree. Pedro Jimenez jus. seasonal vegetables	

Sorry, NO SPLIT BILLS. 15% surcharge applies on public holidays.



## SALADS

---

<b>Ensalada Mixta</b> [ve][gf]	<b>12</b>
Mixed leaf, cucumber, tomato, capsicum, Spanish onion, olives	
<b>Toledo</b> [v][gf]	<b>12</b>
Chickpea, baby spinach, tomato, Spanish onion, cucumber, artichoke, herb yoghurt	
<b>El Manzanar</b> [v][gf]	<b>15</b>
Roasted beetroot, roquette, apple, red cabbage, candied pecan nut, goats cheese	
<b>Navarra</b> [v]	<b>14</b>
Roquette, avocado, sweet corn, carrot, walnuts, egg	
<b>Valenciana</b>	<b>15</b>
Mixed leaf, orange, cucumber, crispy serrano ham, croutons, Spanish onion black olives, Manchego cheese	

## SET MENUS

---

Prices per person  
Minimum two people  
Requirement for group bookings over 8 people

### \$35

**Paella fritters** crumbed saffron rice with soffrito. Sundried tomato picada  
**Pollo picante** golden fried chicken pieces. Spicy picante sauce  
**Calamares** golden fried calamari. Paprika salt and aioli  
**Meatballs** pork and veal meatballs. Rich tomato sauce  
**Potatas bravas** golden fried potato bites. spicy tomato sauce. Aioli  
**Toledo salad** chickpea, baby spinach, tomato, onion, cucumber, artichoke, herb yoghurt

### \$45

**Croquetas** Serrano ham and manchego cheese croquets. Aioli  
**Pequillo peppers** stuffed with eggplant, zucchini and goats cheese. Romesco sauce  
**Pork Chicharrone** crispy pork belly bites. Kalimochito glaze. Pickled radish  
**Gambas** sautéed prawns in a garlic tomato sauce  
**Beef cheeks** slow cooked beef cheek. Artichoke. Broad beans  
**Potatas bravas** golden fried potato bites. spicy tomato sauce. Aioli  
**Navarra salad** Roquette, avocado, sweet corn, carrot, walnuts, egg

### \$28 EARLY BIRD SET MENU

---

Available to diners seated 5-5:30pm leaving by 7pm

**Pan Ajo** Garlic bread  
**Croquetas** Serrano ham and manchego cheese croquets. Aioli  
**Pollo Picante** golden fried chicken pieces. Spicy picante sauce  
**Chorizo** pan fried chorizo sausage. Almonds. Raisins. Caramelised onion  
**Potatas Bravas** golden fried potato bites. spicy tomato sauce. Aioli  
**Mixta Salad** Mixed leaf, cucumber, tomato, capsicum, Spanish onion, olives

Sorry, NO SPLIT BILLS. 15% surcharge applies on public holidays.