



APETIZERS

Pan De La Mesa Toasted bread for the table, EVOO [ve]	5
Pan Ajo Garlic bread [v]	7
Pan Tumaca Toasted bread with tomato emulsion [ve]	8
Aceitunas Marinated mixed olives[ve][gf]	9
Embutidos Selection of Spanish cured meats cheeses and olives	For one 16. For two 26

SMALL TAPAS//ENTREES

Croquetas Creamy Chicken béchamel. Aioli [3]	12
Buñuelos Spinach and manchego rice fritters. Eggplant agridulce [3][v]	10
Mushroom and Goats cheese Empanadas in house made pastry. Tomato relish[2][v]	10
Pulled Pork and Chorizo Empanadas in house made pastry. Aioli [2]	12
Pumpkin Feta Peppers with roasted Spanish onion. Salsa verde [3][v]	12
Scallops with Crispy Serrano ham, pickled asparagus. Ajo blanco [2]	12

LARGE TAPAS//SHARING

Tortilla Española traditional potato omelette, pimiento picada, Aioli	14
Calamares golden fried calamari. Paprika salt and aioli	16
Chicharrones crispy pork belly bites. Calimocho glaze. Pickled cucumber salsa [gf]	16
Albondigas pork and veal meatballs. Rich tomato sauce [6]	18
Pollo Frito golden fried chicken pieces. Romesco Sauce	14
Chorizo pan fried chorizo sausage. Almonds. Raisins. Caramelised onion [gf]	16
Gambas sautéed prawns in a garlic tomato sauce. Toasted sourdough [gf]	24
Potatas Bravas golden fried potato bites. spicy tomato sauce. Aioli [v][gf]	12
Setas sautéed garlic mushrooms and asparagus [ve][gf]	14

PLATOS COMBINADOS

Chicken Espadas Marinated chicken skewers, grilled serrano ham, sweet potato bites. Baby spinach salad. Herb yoghurt	25
Lamb Espadas Herb and garlic lamb mince skewers with Spanish saffron rice, eggplant picada, and roquette salad. Aioli	25
Guisado Slow cooked beef cheek, artichokes, potato puree and green vegetables	30
Grilled Market Fish half-shell scallop, potato bites and cherry tomato zucchini pisto. Salsa verde	30
Pork Belly Churrasco morcilla sausage, kale, roast onions, potato puree. Romesco	30

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



PLATTERS

Vegetarian Platter for two	70
Zucchini corn fritters, falafel, mushroom goats-cheese empanadas, pumpkin feta stuffed peppers, tortilla Española, saffron rice, halloumi, eggplant picada, mixta salad. Herb yoghurt	
Meat Platter for two	80
Chicken espadas, lamb espadas, chicken chorizo, south American sausage, pulled pork and chorizo empanadas, chicken croquetas, chicharrones, Spanish saffron rice, mixta salad. Romesco. Eggplant picada	

SALADS

Ensalada Mixta [ve][gf]	14
Mixed leaf, cucumber, tomato, capsicum, Spanish onion, olives	
Toledo [v][gf]	14
Chickpea, baby spinach, tomato, Spanish onion, cucumber, artichoke, herb yoghurt	
El Manzanar [v][gf]	16
Roasted beetroot, roquette, apple, red cabbage, pecan nut, goats cheese	
Navarra [v]	14
Roquette, avocado, sweet corn, carrot, walnuts, egg	
Valenciana	16
Mixed leaf, orange, cucumber, crispy serrano ham, croutons, Spanish onion black olives, Manchego cheese	

SET MENUS Prices per person

Minimum two people. Recommended for group bookings

\$35

Buñuelos	Spinach and manchego rice fritters. Eggplant agridulce
Pollo Frito	Golden fried chicken pieces. Romesco 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	Chicken béchamel croquets. Aioli
Pequillo peppers	Stuffed with roast pumpkin and Spanish onion, and feta. Salsa verde
Scallops	with Crispy Serrano ham, pickled asparagus. Ajo blanco
Gambas	sautéed prawns in a garlic tomato sauce. Toasted sourdough
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, boiled egg

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