



APETIZERS *something while you peruse the menu*

Pan De La Mesa Toasted bread for the table, EVOO [ve]	4
Pan Ajo Garlic bread [v]	8
Pan Tumaca Toasted bread with tomato emulsion [ve]	8
Aceitunas Marinated mixed olives[ve][gf]	8
Jamon serrano gran reserva cured Spanish mountain ham with bread	10
Chorizo de Salamanca with bread	10
Manchego semi curado aged 3 months with bread[v]	10

TAPAS *mix and match a range to share or maybe make one an entrée for your main*

Croquetas Creamy Chicken béchamel. aioli [2]	8
Buñuelos Spinach and manchego rice fritters. tomato agridulce[2][v]	8
Pumpkin Feta Peppers with roasted Spanish onion. roquette tapenade[2][v][gf]	8
Mushroom and Goats cheese Empanadas in house made pastry. [2][v]	10
Scallops crispy serrano ham. tumaca [2]	12
Tortilla Española traditional potato omelette. aioli [v]	14
Calamares golden fried calamari. paprika salt and aioli	16
Chicharrones crispy pork belly bites. caramelised Pedro Ximenes glaze. fennel salad [gf]	16
Albondigas pork meatballs. rich tomato sauce [4]	16
Pollo Frito golden fried chicken drumettes. calimocho glaze. toasted peanuts	12
Zucchini Feta Fritters marinated red peppers. herb yoghurt [v]	12
Chorizo pan fried chorizo sausage. chickpeas. confit tomato[gf]	14
Gambas sautéed prawns in a garlic tomato sauce. toasted sourdough [gf]	22
Potatas Bravas golden fried potato bites. spicy tomato sauce. aioli [v][gf]	12
Setas sautéed garlic mushrooms and broccolini [ve][gf]	14
Morcilla Sausage sautéed potato, red peppers and caramelised onion [gf]	14
Guisado Slow cooked beef cheeks with lentils and kale [gf]	24

MAINS *please allow at least 40min on busy nights*

Chicken Espadas Marinated chicken skewers. grilled serrano ham. sweet potato bites. baby spinach salad. herb yoghurt	26
Pan Fried Barramundi Eggplant picada. grilled scallop. salsa verde. potato bites and vegetables	30
Beef Sirloin sautéed mushrooms. tempranillo jus. potato bites and seasonal vegetables	30
Grilled Pork Cutlet white beans. chorizo. romesco sauce. potato bites and seasonal vegetables	28

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



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.

EARLY BIRD **\$30** 5pm 1hour sitting only

Pan Ajo Garlic bread

Zucchini Feta Fritters marinated red peppers. herb yoghurt

Pollo Frito golden fried chicken drumettes. calimocho glaze. toasted peanuts

Chorizo pan fried chorizo sausage. chickpeas. confit tomato

Potatas Bravas golden fried potato bites. spicy tomato sauce. aioli

Ensalada Mixta Mixed leaf, cucumber, tomato, capsicum, Spanish onion, olives

\$40

Buñuelos Spinach and manchego rice fritters. tomato agridulce

Calamares golden fried calamari. paprika salt and aioli

Chorizo pan fried chorizo sausage. chickpeas. confit tomato

Albondigas pork meatballs. rich tomato sauce

Potatas Bravas golden fried potato bites. spicy tomato sauce. aioli

Mixta Salad Mixed leaf, cucumber, tomato, capsicum, Spanish onion, olives

\$50

Jamon serrano gran reserva cured Spanish mountain ham with bread

Croquetas Creamy Chicken béchamel. aioli

Chicharrones crispy pork belly bites. caramelised Pedro Ximenes glaze. fennel salad

Gambas sautéed prawns in a garlic tomato sauce. toasted sourdough

Guisado Slow cooked beef cheeks with lentils and kale

Potatas Bravas golden fried potato bites. spicy tomato sauce. aioli

Navarra Salad Roquette, avocado, sweet corn, carrot, walnuts, egg

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