



## **APETIZERS** *something while you peruse the menu*

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

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

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

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

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<b>Chicken Espadas</b> Marinated chicken skewers. grilled serrano ham. sweet potato bites. baby spinach salad. herb yoghurt	<b>26</b>
<b>Pan Fried Barramundi</b> Eggplant picada. grilled scallop. salsa verde. potato bites and vegetables	<b>30</b>
<b>Beef Sirloin</b> sautéed mushrooms. tempranillo jus. potato bites and seasonal vegetables	<b>30</b>
<b>Lamb Rump</b> White beans. chorizo. romesco sauce. seasonal vegetables.	<b>28</b>

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



## SALADS

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

## SET MENUS prices per person

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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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