

APPETIZERS

PAN DE LA MESA	6
toasted bread. EV00	
PAN AJO	9
garlic bread	
ACETUNAS	9
warm marinated mixed olives	
JAMON SERRANO	16
gran reserva cured spanish ham.	
CHORIZO	16
chorizo de salamanca	
MANCHEGO	16
semio curado aged 3 months	

SET MENU

\$45 per person.
selection of tapas served banquet style.
minimum 2 people.

BUÑUELOS

CALAMARES

MIXED SALAD

ALBONDIGAS

POTATAS BRAVAS

CHORIZO FRITO

DINNER



BULL & BEAR

cafe | restaurant

TAPAS

CROQUETAS	12
serrano ham & creamy cheese bechamel. rolled in a crisp breadcrumb shell.	
BUÑUELOS	12
manchego cheese, pea & mushroom rice fritters. tomato agridulce.	
EMPANADAS	15
beef picada in homemade pastry. or spinach & cheese in pumpkin pastry.	
CALAMARES	18
golden fried calamari. paprika salt & aioli.	
ALBONDIGAS	22
pork & veal meatballs. in a rich tomato sauce.	
ZUCCHINI FETA FRITTERS	14
with a herb yoghurt. marinated red peppers.	
GAMBAS	26
garlic prawns. rich tomato sauce. toasted sourdough	
POTATAS BRAVAS	14
golden fried potato bites. covered in bravas sauce & aioli.	

MAINS

CHICKEN SERRANO	32
pan fried breast fillet. jamon serrano. garlic thyme jus. potato & vegetables.	
SPANISH MIXED GRILL	36
marinated pork fillet. chorizo. morcilla. jamon serrano. potatas bravas. chimmichurri.	
BARRAMUNDI PRAWNS	40
grilled barramundi. king prawns. salsa verde. capsicum pisto. potato & seasonal greens.	
BEEF SHORT RIB	45
slow cooked beef short ribs. tempranillo jus. potato puree. field mushroom. seasonal greens.	

SALADS

MIXTA	18
mixed leaf. cucumber. tomato. capsicum. spanish onion. olives	
LA MANCHA	20
sweet potato. roast red peppers. baby spinach. red onion. feta. marinated mushrooms. chickpeas.	
EL MANZANAR	20
roasted beetroot. baby spinach. apple. red cabbage. pecan nut. goats cheese.	