



Tapas

Basque classic signature dishes

Gazpacho Andaluz GF Cold Spanish Style Soup	\$8
Olivas Marinadas V A Selection of Traditional Marinated Olives.	\$6.5
Pan Con Tomate, romesco y Ajillo V Char-grilled Bread Topped with Roma Tomatoes, Romesco, Aioli and Spain's finest olive oil.	\$8.5
Patatas Bravas GF Crispy Potatoes Sprinkled with Pimenton Served With Aioli and Brava Relish	\$9
Salteado de habas GF Sautéed Broad beans tossed in Olive Oil, Garlic and Mint	\$7.5
Champiñones al ajillo con vinagre de jerez GF Garlic Mushrooms with Sherry Vinegar	\$9
Ensaladilla Rusa GF Potato and Tuna Salad	\$12.5
Cabras croquettes queso redondo Round Croquettes stuffed with Goat's Cheese covered in Sesame Seeds served with an Onion Relish	\$13.5
Croquetas del dia. (Chefs choice) Freshly Cooked Croquettes Served with a Romesco Puree	\$14.5

Tapas

Gambas al pil pil GF Sizzling Garlic & Chilli Prawns	\$13.5
Timbal de Pulpo GF Traditional Blanched Octopus dish on a Timbal of Potatoes and Caramelised Onion	\$14.5
Albondigas en Salsa GF Hand Made Meatballs with Organic Rosemary in Spanish Style Roasted Tomato Sauce	\$11.5
Chorizo a la Asturiana GF Traditional Spanish Pimenton Sausage Marinated in Apple Cider.	\$14.5
Berenjena Con Miel V Crispy Eggplant with a Honey Glaze	\$8.5
Pinchos Morunos GF Mediterranean Marinated Pork Skewers	\$12.5
Espinacas con Garbanzos y Panceta GF Sautéed Spinach with Chickpeas and Pancetta	12.5
Jamon Serrano Premium Plate of Serrano Ham, Chef's Individually Cold Cut Platter	\$12.5
Queso Manchego Spanish Manchego Cheese Platter	\$10.5



Mains

Fritada de Pescado (For Two)	\$36
Fried Seafood Medley	
Chuletas de cordero con habas GF	\$18.5
Grilled Lamb Cutlets on a bed of sautéed broad beans Served with Onion Jam	
hígaditos de pollo con salsa de triple GF	\$16.5
Chicken liver cooked in three sauces served with a yoghurt and garlic sauce.	

Paellas y Arroces

(Please allow 30 min)

Paella Valenciana (min for 2 People)GF	\$27pp
Every Additional Serve over 2 people	\$19pp
Paella of Wild Rabbit, Chicken, Mushrooms, Vegetables and Saffron Rice.	
Arroz Meloso de Verduras GF	\$26
Spanish Rice Casserole of Seasonal Vegetables	
Arroz Negro GF	\$26pp
Every Additional Serve over 2 people	\$19pp
Paella of calamari, prawns and squid ink rice	
Paella Del Mar (min for 2 People) GF	\$28pp
Every Additional Serve over 2 people	\$20pp
Paella of Seafood with Clams, Mussels, Calamari, Fish, Prawns, Capsicum and Saffron Rice	
Paella De Verduras GF	\$22pp
Every Additional Serve over 2 people	\$14pp
Paella of seasonal, rosemary infused vegetables	

Ensaladas

Ensalada Verde GF	\$12.5
Mixed green salad with Cucumber, Tomatoes, Sautéed Mushrooms and Olives	
Ensalada tibia de verduras asadas GF	\$12.5
Warm Roasted Vegetable salad with Eggplant, Onion and Red Peppers Marinated in Lemon Thyme and Garlic	

Postres / Desserts

Churros con Chocolate	\$11
Spanish Doughnuts with Warm Chocolate Sauce	
Peras al Cava	\$12.5
Cava infused poached pear	
Flan de dia	\$12.5
Flan of the day	
Crema Catalana	\$9.9
Vanilla and orange infused brulee	
Plato de Postres (Chefs Choice)	\$19.5
Desserts Platter	



Paellas y Arroces

(Please allow 30 min)

Postres / Desserts

Churros con Chocolate Spanish Doughnuts with Warm Chocolate Sauce	\$11
Peras al Cava Cava infused poached pear	\$12.5
Paella Del Mar (min for 2 People) Every Additional Serve over 2 people Paella of Seafood with Clams, Mussels, Calamari, Fish, Prawns, Capsicum and Saffron Rice	\$28pp \$20
Paella vegetales Paella of seasonal, rosemary infused vegetables	\$22pp
Flan de dia Flan of the day	\$12.5
Crema Catalana Vanilla and orange infused brulee	\$9.9
Chuletas de cordero con habas Grilled Lamb Cutlets on a bed of sautéed broad beans Served with Onion Jam	\$15.5
De hígado de pollo con salsa de tres Chicken liver cooked in three sauces served with a yoghurt and garlic sauce.	\$13.5

Degustation

Pan Con Tomate, romesco y Ajilo V
Char-grilled Bread Topped with Roma
Tomatoes, Romesco, Aioli and Spain's finest
olive oil.

Plato de Quesos y Jamon
Serrano ham and Manchego cheese

Chorizo a la Asturiana.
Traditional Spanish Pimenton Sausage Marinated
in Apple Cider.

Gambas al pil pil
Sizzling Garlic & Chilli Prawns

Croquetas del dia. (Of the Day)
Freshly Cooked Croquettes Served with a
Romesco Puree

Espinacas con Garbanos y Pancetta
Sautéed Spinach with Chickpeas and Pancetta

Churros con Chocolate
Spanish Doughnuts with Warm Chocolate
Sauce

\$49pp