

duendé

**Perth's first
& original
Spanish
tapas bar
Est. 2003**



Aperitivos

- Aceitunas** – Marinated mixed Spanish olives (GF, DF, VE) - \$6
- Nueces Tostadas** – Spiced roasted almonds, cashews, and hazelnuts (VE) - \$7
- Pan de Ajo** – Garlic bread, Manchego - \$9
- Basque style bread** – evoo, dukkah - \$6
- Guindillas** - pickled green chillies (GF, DF, VE) - \$8

Tapas

- Albondigas** – veal and pork meatball, tomato crudo, spiced yoghurt, manchego (GF) - \$12
- Champiñones** – fungus mushrooms, vegan pesto, goats cheese, potato fondant (VEO) - \$16
- Gambas Al Ajillo** – tiger prawns, garlic, sweet paprika, olive oil, kipfler potatoes - \$16
- Anchoas** – white anchovies, cherry tomato relish, mojo verde (DF, GFO) - \$14
- Calamares** – s & p calamari, aioli, lemon pepper - \$16
- Ceviche** – kingfish ceviche, green chilli, lemongrass witlof, avocado (DF, GFO) - \$19
- Pincho Moruno** – spiced chicken skewers, parsnip, herb salad (GF) - \$16
- Chorizo de España** – chorizo, bread & lemon wedges (DF, GFO) - \$18
- Croquetas de Maiz** – sweetcorn croquettes, manchego, BBQ chipotle aioli - \$9
- Patatas Bravas** – with pimento aioli (GF, DFO, VEO) - \$12
- Ensaladilla Rusa** – potatoes, boiled egg, carrots peas, mayonnaise, piquillo, potato crisp - \$14
- Haloumi** – served with lemon, evoo & pisto relish (GF) - \$12
- Serrano** – with olive tapenade & basque style bread (DF, GFO) - \$12
- Manchego** – sheeps milk cheese, apple & currant chutney & basque style bread (GFO) - \$12
- Goats Cheese Piquillo** – vingarette, served on croute (GFO) - \$16

Paella – our paella is cooked to order so please allow 30 minutes

- Paella de Marisco** – Prawns, squid, and mussels (GF) - \$28
- Paella de Verdura** – Green beans, zucchini, asparagus (GF, VE) - \$22

Ensaladas y Verduras - \$18

- Ensalada de Tomate** – Tomatoes, cucumber, buffalo mozzarella, red onion, olives, pesto (GF, VEO)
- Ensalada de Rúcula** – rocket salad, serrano, Manchego, pera balsamic glaze (GF, DFO)
- Ensalada Batata y Remolacha** – Sweet potato & beetroot, croutons, whipped feta, witlof (GFO)
- Calabaza Asada** – roasted pumpkin, potato cream, spinach, balsamic glaze, pepitas, manchego (GF, VEO)

Raciones

- Panceta de Cerdo** – twice cooked pork belly, serrano, ragout, parsnip & air bag potatoes (GF, DF) - \$32
- Pulpo Confitado** – Esperance octopus, sobrasada, potato fetta, aligot & spiced migas (GFO) - \$36
- Filete Escocés a la Parilla** – (300gm) scotch fillet steak, kipfler potatoes & herb salad (GF, DF) - \$45

GF – gluten free
GFO – gluten free option
DF – dairy free
DFO – dairy free option
VE – vegan
VEO – vegan option