

## Starters & Grazing

### POCO COME (little eats)

<b>Pan</b> gfo - Basque style bread, olive oil, PX reduction	\$3.5
add pistachio & almond dukkah	\$0.5
<b>Frutos Secos</b> g - chilli & honey almonds or spiced pistachios & almonds	\$7
<b>Aceitunas</b> g - marinated mixed olives	\$8
<b>Guindilla Peppers</b> g - spicy pickled Basque peppers	\$8
<b>Setas</b> gfo -- marinated mushrooms, garlic, shallots, blue cheese, PX vinegar	\$10
<b>Rellenos</b> g - piquillo peppers, goat's cheese, romesco, basil	\$10

### ENSALADAS (salads)

<b>Queso Azul de Calabaza</b> g - pumpkin, blue cheese, spinach, orange, beetroot	\$12
<b>Tomate y Aguacate</b> g - gem lettuce, tomato, avocado, shallot, coriander	\$13
<b>César Española</b> gfo - gem lettuce, white anchovies, pancetta, manchego,	\$14
<b>Lenteja y Espárragos</b> g - lentils & asparagus, halloumi, beetroot, blood orange & nut crumb	\$14

### CARNES CURADAS (cured meat)g, 50g

*served with bread gfo*

<b>Morcón Ahumado Picante</b>	
chilli, rum, smoky	\$12
<b>Navarro</b>	
saffron, citrus	\$12
<b>Mallorquina</b>	
sweet, spicy, smoky	\$12
<b>Jamón Serrano</b>	
aged 18 mths	\$15
<b>Jamón Ibérico</b>	
aged 36 mths	\$25

### CHARCUTERIA gfo

serrano, morcón, navarro, mallorquina, w pairings & bread	\$28
..... substitute Ibérico ...	\$38

### QUESO (cheese) served with lavosh

& quince paste gfo	
\$15 (1 X 50g) / \$22 (3 X 25g)	

### VEGETALES (vegetables)

<b>Croqueta</b> - sweetcorn & manchego, vanilla, hazelnut & corn aioli	\$7
<b>Pisto Manchego</b> gfo - Spanish vegetable pisto, grilled bread, slow cooked egg, manchego	\$10
<b>Brócoli</b> g - grilled broccoli, roasted peppers, sherry raisins & almonds	\$9
<b>Patatas Bravas</b> g - crispy potatoes tossed in bravas spices, pimenton & cheese aioli	\$8
<b>Maiz a la Parrilla</b> g - grilled corn w manchego & chipotle butter	\$10
<b>Bolas de Bomba</b> - saffron rice balls w Adalusian carrots, feta & chickpea	\$13

### POLLO (chicken)

<b>Pollo Pegajoso</b> g - chicken pieces w prune & sherry sauce, pistachio	\$12
<b>Empanadas de Pollo Picante</b> - chicken & chorizo in pastry, avocado & pepita dip	\$12
<b>Pollo y Alcachofas</b> g - chicken breast w artichokes, almond & crispy serrano	\$16
<b>Pollo y Chorizo</b> g - braised chicken, chorizo, tomatoes, saffron & olives	\$17

## To Share

### CERDO (pork) / CORDERO (lamb)

<b>Croqueta de Cerdo</b> - pulled pork & jamón croquettes w BBQ chipotle	\$8
<b>Albóndigas</b> - pork meatballs, pimenton sauce, shaved manchego	\$13
<b>Chorizo</b> gfo - grilled w red pepper & apricot relish	\$14
<b>Ventre de Cerdo</b> g - crispy pork belly, pineapple & butternut chutney, mojo dulce	\$17
<b>Cordero con Especias</b> g - spiced lamb shoulder, du puy lentils & labneh	\$20

### MARISCOS (seafood)

<b>Boquerones</b> gfo - marinated white anchovies on grilled bread w ezpeleta	\$13
<b>Estofado de Calamar</b> g - braised squid w tomato, fennel, harissa & olives	\$15
<b>Gambas Bolas de Chorizo</b> - garlic prawns w chorizo, sofrito, saffron balls	\$19
<b>Salmon</b> g - crispy skin salmon fillet, cannellini & hazelnut picada, fried artichoke	\$20