

Starters & Grazing

POCO COME (little eats)

Pan gfo – Basque style bread w olive oil & PX reduction \$3.5	
...w pistachio & almond dukkah	\$4
Frutos Secos g – chilli & honey almonds or spiced pistachios & almonds	\$7
Aceitunas g – marinated mixed olives	\$8
Guindilla Peppers g – spicy pickled Basque peppers	\$8
Setas gfo – marinated mushrooms w garlic & shallots, blue cheese, PX vinegar	\$10
Rellenos g – piquillo peppers w goats cheese, romesco & basil	\$10

ENSALADAS (salads)

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

CARNES CURADAS (cured meat)g 50g

served with bread gfo

Morcón Ahumado Picante chilli, rum, smoky	\$12
Navarro saffron, citrus	\$12
Mallorquina sweet, spicy, smoky	\$12
Jamón Serrano aged 18 mths	\$15
Jamón Ibérico 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)
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To Share

VEGETALES (vegetables)

Croqueta – sweetcorn & manchego w vanilla, hazelnut & corn aioli	\$7
Garbanzos g – chickpea ragout w spinach, raisins & almonds	\$9
Brócoli gfo – grilled broccoli w feta almond crumb	\$9
Patatas Bravas g – fried potatoes tossed in bravas sauce w cheese & pimenton aioli	\$10
Maiz a la Parrilla g – grilled corn w manchego & chipotle butter	\$10
Bolas de Bomba – saffron rice balls w Adalusian carrots, feta & chickpea	\$13

POLLO (chicken)

Pollo Pegajoso g – chicken pieces w prune & sherry sauce, pistachio	\$12
Empanadas de Pollo Picante – chicken & chorizo in pastry w guacamole	\$12
Pollo y Alcachofas g – chicken breast w artichokes, almond & crispy serrano	\$16
Pollo Chorizo g – braised chicken, chorizo, tomatoes, saffron & olives	\$17

CERDO (pork) / CORDERO (lamb)

Croqueta de Cerdo – pulled pork & jamón croquettes w bbq chipotle	\$8
Albondigas – pork meatballs w pimenton sauce & manchego	\$13
Chorizo gfo – grilled w red pepper & apricot relish	\$14
Ventre de Cerdo g – crispy pork belly w Spanish mango kimchi & pistachio caramel	\$17
Cordero con Especies g – spiced lamb shoulder, du puy lentils & labneh	\$20

MARISCOS (seafood)

Boquerones gfo – marinated white anchovies on grilled bread w ezpeleta	\$13
Estofado de Calamar g – braised squid w tomato, fennel, harissa & olives	\$15
Gambas Bolas de Chorizo – garlic prawns w chorizo, sofrito, saffron balls	\$18
Salmón g – crispy skin salmon fillet, broad beans & chorizo pearls	\$20

g denotes gluten free ingredients however traces of gluten may be retained in some dishes where the preparation or cooking process utilises common pots, pans & utensils
gfo denotes gluten free options available