

## Starters & Grazing

<b>PAN (bread)</b> gfo	
Basque style w olive oil & sherry vinegar	\$3
<b>ACEITUNAS (olives)</b> g	
Mezcla – mixed olives	\$8
<b>FRUTOS SECOS (nuts)</b> g	
Chilli, paprika & honey almonds	\$7
Spiced pistachios & almonds	\$7
<b>SETAS (mushrooms)</b> gfo	
Marinated w garlic & thyme, blue cheese, PX vinegar	\$10
<b>PIMIENTOS (peppers)</b> g	
Rellenos – smoked piquillos w goats cheese & romesco	\$10
Guindilla Peppers – pickled Basque peppers	\$8
<b>BOQUERONES (anchovies)</b> gfo	
Marinated white anchovies on grilled bread w ezpeleta	\$13

<b>CARNES CURADAS (cured meat)</b> g 50g	
<i>served with bread</i> gfo	
<b>Morcón Ahumado Picante</b>	
chilli, rum, smoky	\$12
<b>Navarro</b>	
saffron, citrus	\$12
<b>Mallorquina</b>	
sweet, spicy, smoky	\$12
<b>Chorizo Sidra</b>	
grilled chorizo w apple cider	\$14
<b>Jamón Serrano</b>	
aged 18 mths	\$15
<b>Jamón Ibérico</b>	
aged 36 mths	\$25

<b>CHARCUTERIA</b> gfo	
Serrano, Morcón, Navarro, Mallorquina, Guindilla peppers, mixed olives w bread	\$28
..... substitute Ibérico ...	\$38

<b>QUESO (cheese)</b> served with lavosh & quince paste gfo	
\$15 (1 X 50g) / \$22 (3 X 25g)	

## To Share

### VEGETALES (vegetables)

<b>Croqueta</b> – sweetcorn & manchego w jalepeño relish	\$7
<b>Maiz a la Parrilla</b> g – grilled corn w manchego & chipotle butter	\$10
<b>Bolas de Bomba</b> – saffron rice balls w whipped feta, tomatoes, green olive tapenade	\$13
<b>Lenteja</b> g – spiced lentils, pumpkin, haloumi, beetroot	\$15

### 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 w guacamole	\$12
<b>Pollo Chorizo</b> g – braised chicken, chorizo, tomatoes, saffron & olives	\$16
<b>Pollo Almendrado</b> g -- chicken skewers w chilli garlic, egg, almond sauce	\$17

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

<b>Croqueta de Cerdo</b> – pulled pork & jamón croquettes w bbq chipotle	\$8
<b>Albondigas</b> – pork meatballs w piperade sauce & manchego	\$13
<b>Jerez Trenzado de Cerdo</b> – sherry braised pork cheek, flaked almonds, butter beans	\$16
<b>Ventre de Cerdo</b> gfo – crispy pork belly w pumpkin, mojo dulce sauce	\$17
<b>Cordero con Especies</b> g – spiced lamb shoulder, du puy lentils & labneh	\$20

### MARISCOS (seafood)

<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	\$18
<b>Salmón al Azafrán</b> g – crispy skin salmon fillet, saffron hollandaise & serrano crisp	\$19

... see over the page for salads & more

**duende**  
BREAKFAST • BRUNCH • TAPAS • WINE BAR

Can't decide ...  
Let our chef do it for you  
(minimum of 2 guests)  
6 dishes selected by our head chef \$55pp  
Vegetarian option available.

## Salads & More

### MÁS TAPAS (more tapas)

**Patatas Bravas g** – fried potatoes tossed w bravas sauce & aioli \$8

**Garbanzos g** – chickpea ragout w spinach, raisins & almonds \$9

**Brócoli gfo** – grilled broccoli w feta almond crumb \$9

### ENSALADA (salad)

**César Española gfo** – gem lettuce, white anchovies, pancetta, manchego, migas, aioli \$13

**Queso Azul de Calabaza g** – pumpkin, blue cheese, spinach, orange, beetroot \$12

**Tomate y Aguacate g** – gem lettuce, tomato, avocado, red onion, coriander \$13

### **DEBE HACERLO (must do)**

Join our **mailing list** to ensure you are kept right up to date on all our events. Just ask us.

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please note a 15% surcharge applies to accounts on public holidays

