

TAPA

OSTRA

natural w shallot vinaigrette g 4.5ea

CROQUETA 4ea

sweetcorn & manchego w alioli

CERDO y QUESO 6ea

pulled pork & mahón béchamel croqueta

BOLLOS de RABO de TORO 7ea

braised oxtail in soft bao bun

PESCADITOS FRITOS 9

crispy fried whitebait, chipotle alioli

ACEITUNAS 7

olives – house marinated g

GUINDILLA VERDE 8

pickled spicy green peppers g

BOQUERONES 10

marinated white anchovies g



duendé

FEED ME

10 course \$65 pp

7 course \$50 pp

matched vino \$45 pp

EMBUTIDOS y JAMONES

JAMÓN IBÉRICO de BELLOTA 16/30

aged 36 months g

JAMÓN SERRANO 14

aged 12 months g

LONGANIZA 14/26

salami g

CHORIZO a la PLANCHA 12

grilled chorizo g



PLATO de EMBUTIDO 24

chorizo, jamón serrano, longaniza,

guindilla peppers, caperberries...+ ibérico g 36

RACIÓN

GARBANZOS NOQUIS 18

chickpea gnocchi, heirloom tomato, chimmi churri, chipotle butter & oaxaca g

MEZCLADO de SALADOS 12

spiced bean & mixed grain salad, crispy shallots, iceberg lettuce w yoghurt dressing g

COGOLLOS de LECHUGA con COLIFLOR 12

baby cos lettuce, roasted cauliflower w manchego & chorizo crumb

PATATAS BRAVAS 9

potato w paprika dust & smoked tomato alioli g

HALLOUMI a la PARRILLA 15

grilled halloumi, pepperonata salsa, fried bread, mojo verde w micro parsley

RISOTO de MARISCO 20

paella inspired risotto w clam, mussel & prawn, coriander & chilli oil g

CEVICHE 17

fresh market fish, jellied tomato broth, avocado mousse, chilli, citrus g

PULPO con CHORIZO 20

chargrilled octopus, chorizo, kipfler potato w alioli g

PALOMITAS de POLLO 17

buttermilk popcorn chicken w mojo picon & mojo verde

CORDERO ADEREZADO 24

spiced lamb shoulder, green bean, shallot, smashed almond salad w tzatziki g

ALBÓNDIGAS 17

chorizo-spiced pork & veal meatballs, saffron labne, sesame seed

VIENTRE de CERDO 28

pork belly, spanish slaw w pomegranates g

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