

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

FEED ME

(minimum 2 guests)

10 course \$65 pp

7 course \$50 pp

matched vino \$45 pp



duendé

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 & potato gnocchi, heirloom tomato, chipotle butter, Oaxaca cheese

VERDURAS de TEMPORADA 12

tossed seasonal vegetables, house loaf and buttermilk

ENSALADA MIXTA 12

mixed green leaf salad, smashed almonds, orange vinaigrette g

PATATAS BRAVAS 9

potato w paprika dust, smoked tomato alioli g

HALLOUMI a la PARRILLA 15

grilled halloumi, pepperonata salsa, fried bread, mojo verde

RISOTO de MARISCO 22

paella inspired risotto w clams, mussels & prawns, chorizo, 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

ALITAS de POLLO 15

paprika chicken wings, buttermilk dressing g

PALETILLA de CORDERO 24

spiced lamb shoulder, charred green bean & almond salad, sherry sauce g

TACO de TERNERA 22

slow cooked beef brisket, braised chickpeas, px onions g

VIENTRE de CERDO 22

crispy skinned pork belly, smoked pineapple, chicharrones 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

POSTRE

ROSQUILLAS o DONUTS

doughnut balls with cinnamon infused vanilla ice cream and injected flavours 14

TARRINA de CHOCOLATE

chocolate terrine with raspberry, double cream, brandy & pop rocks g 12

LÍO DUENDE

duende mess with blood orange curd, strawberries with double cream, passionfruit, meringue g 14

TARTA de QUESO con CAMELO

dolce leche cheesecake with candied piquillo peppers 13

HELADO de VAINILLA con INFUSION de CANELA

cinnamon infused vanilla ice cream w pedro xeminez g 15

QUESO

1 x 50g / 3x25g quince paste, fruits 14/20

duende

please note 15% surcharge applies to accounts on public holidays

