

# TAPAS

## TRADICIONAL (traditional) - \$8 ea

**TORTILLA ESPAÑOLA** g  
free range eggs, potatoes & slow cooked onion

**PIMIENTOS RELLENOS** g – serve of 2  
smoked piquillos w goats cheese

**PATATAS BRAVAS** g  
crispy potatoes tossed in romesco aioli

**ACEITUNAS** g  
house marinated olives

**ENSALADILLA RUSA** g  
potato, peas, piquillo, carrot & aioli

## MARISCOS (seafood) - \$12 ea

**MEJILLONES PICANTES** g  
WA mussels in spicy tomato sauce

**BOQUERONES** g  
marinated white anchovies

**VEJIRAS a la GALLEGA** gfo  
scallops, crispy crumbs, mojo verde

**PULPO con CHORIZO** g  
octopus, chorizo & potatoes

**PESCADITOS FRITOS** g  
crispy fried whitebait

# RACIÓN

## PLATO COMPARTIDO (shared dishes meant for 2 ... or even more)

**VARIADO de CERDO** g  
crispy pork belly, chargrilled pork chop, w seasonal greens, potatoes & apple \$31

**VACA CIONES** g  
300g prime beef *served pink*, chargrilled greens, potatoes & jus \$32

**PAELLA** g  
traditional seafood, saffron & chorizo paella \$30

**VARIADO de MARISCO** g  
oven baked market fish, prawns, clams & rice \$33

**CALABAZA** g  
roasted pumpkin w chickpeas, seasonal vegetables, seeds, garlic, chilli & soft curd \$26

## VEGETAL (vegetable) - \$9 ea

**EMPANADILLA** – serve of 2  
roast pumpkin, spring onion, cheese & herbs

**BOMBA** – serve of 2  
sweetcorn & manchego croqueta

**MIGAS VERDES**  
chargrilled greens w crispy herb crumbs

**ALCACHOFAS** g - serve of 3  
panfried artichokes w romesco aioli

**QUESOS TOSTADOS** – serve of 2  
crisp house toast topped w salsa & flamed cheese

## CARNE (meat) - \$12 ea

**CHORIZO a la PLANCHA** g  
grilled chorizo w lemon

**CERDO y NARANJA** g – serve of 2  
crispy pork belly & blood orange

**CROQUETA** – serve of 2  
spicy pork & mahon

**CORDERO de MARRUECOS** g – serve of 3  
moorish lamb skewers

**MORCILLA con HUEVO** g  
apple, morcilla sausage & fried egg

## FEED ME (minimum of 2 guests)

Can't decide?  
leave it to us... 7 courses hand picked by our head chef \$50pp  
*vegetarian option available*  
matched vino option +\$45pp

## PLATO de EMBUTIDO g - \$25

jamón serrano, morcon, navarro, lomo & guindilla peppers

..... with ibérico \$35

## GRANDIOSO PLATO – \$44

all of the above (sin iberico) served with a selection of cheeses, quince paste & lavosh

## CARNES CURADAS (cured meats) g

50g

jamón ibérico (aged 36 mths) \$25

jamón serrano (aged 12 mths) \$15

morcon – smokey, peppery \$15

navarro – saffron & citrus \$15

lomo – cured pork loin \$15

*served with bread & olive oil*

# duende

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

## POSTRE (dessert) - \$12

### ROSQUILLAS o DONUTS

doughnut balls w house made vanilla bean ice cream & seasonal flavours

### VASO de CHOCOLATES gfo

triple chocolate mousse w berry crumble

### LIMÓN EXPLOSIÓN gfo

meringue, lemon curd, biscuit & berry

### PX HELADO g

house made vanilla bean ice cream w pedro ximénez sherry

### SORBETE g

seasonal fruit sorbet

## QUESO (cheese) – \$14/\$20

1 x 50g / 3 x 25g

try our selection of imported cheeses served with quince paste & lavosh

## DEBE HACERLO (must do's)

book a spot at one of our exclusive **chef's table dinners** – held the first tuesday in every month where you will enjoy a special menu prepared by our head chef served with a selection of amazing wines hand picked by our sommelier. spots limited to 14 and just \$95pp

try our **wine flights** – 3 amazing cheeses served to 3 equally amazing wines. available every afternoon from 2 – 5pm for just \$42pp

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

# duendé

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

