

TAPAS

TRADICIONAL (traditional) - \$8 ea

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

CROQUETA de BACALAO – serve of 2
traditional salt cod & potato

PATATAS BRAVAS g
crispy potatoes tossed in romesco aioli

ACEITUNAS g
house marinated olives

ENSALADILLA RUSA g
potato, peas, 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

CALAMARI g
fried NZ calamari with caper aioli

RACIÓN

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

VARIADO de CERDO g
crispy pork belly, chargrilled pork chop, seasonal greens, potatoes & cider cream \$31

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

ARROZ de VERANO, trio of rices with summer herbs, choose from

MARISCO mixed seafood topped with chargrilled prawns \$32

VALENCIANA chicken & chorizo with mussels & calamari \$31

VEGETAL artichokes, black olives, green beans & capsicum \$26

ENSALADA GRANDE g
Chickpeas, orange segments, mixed leaf medley, shaved manchego & lemon dressing \$20

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
panfried artichokes w romesco aioli

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

CARNE (meat) - \$12 ea

CHORIZO a la PLANCHA g
grilled chorizo w lemon

CERDO y MANZANA g – serve of 2
crispy pork belly & apple

CODORNIZ
crispy fried quail with house slaw

BROCHETTA de POLLO g – serve of 2
herb marinated chicken skewers

PASTEL con HUEVO g
pork, pistachio, sage & a fried egg

FEED ME (minimum of 2 guests)

Can't decide?
leave it to us... 7 courses hand picked by our
head chef \$55pp
vegetarian option available
matched vino option +\$45pp

PLATO de EMBUTIDO g - \$25

jamón serrano, morcon, navarro, fuet de campo & 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 18 mths) \$15

morcon – smokey, peppery \$15

navarro – saffron & citrus \$15

fuet de campo – softly spiced \$15

served with bread & olive oil

PAN (bread) gfo

chargrilled flatbread w olive oil & jerez
vinegar \$2.50 / serve

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

ESCONDIDO

Our "hidden" dessert, ask staff for our current delightful special

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.

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

