

Starters & Grazing

PAN (bread) gfo		CARNES CURADAS (cured meat) g 50g	
Basque style w olive oil & sherry vinegar	\$3	<i>served with bread</i> gfo	
ACEITUNAS (olives) g		Jamón Ibérico	
Mezcla – mixed Spanish olives	\$8	aged 36 mths	\$25
ALMENDRAS (almonds) g		Jamón Serrano	
Andalusian spiced almonds w pistachios	\$7	aged 18 mths	\$15
SETAS (mushrooms) gfo		Chorizo Sidra	
Marinated w garlic & thyme, blue cheese, PX vinegar	\$9	grilled chorizo w apple cider	\$14
PIMIENTOS (peppers) g		Morcon Ahumado Picante	
Rellenos – smoked piquillos w goats cheese	\$9	chilli, rum, smoky	\$12
Guindilla Peppers – pickled Basque peppers	\$9	Navarro	
ALCACHOFAS (artichokes) g		saffron, citrus	\$12
Marinated artichoke hearts	\$8	Fuet de Campo	
		softly spiced	\$12
		CHARCUTERIA gfo	
		Serrano, Morcon, Navarro, Fuet de Campo,	
		Guindilla peppers, mixed olives w bread	\$28
	 substitute Iberico ...	\$38
		QUESO (cheese) \$14 (1 X 50g) / \$20 (3 X 25g)	
		Served with lavosh & quince paste gfo	

To Share

VEGETALES (vegetables)		CERDO (pork) / CORDERO (lamb)	
Bolas de Bomba – saffron rice balls w pumpkin, feta, pepitas	\$12	Albondigas g – pork meatballs w piperade sauce	\$12
Maiz a la Parrilla g – grilled corn, polenta chips, manchego, chipotle butter	\$10	Ventre de Cerdo g – crispy pork belly w mojo dulce sauce	\$14
Lenteja g – spiced lentils, haloumi, beetroot	\$12	Croqueta de Cerdo – pulled pork & jamón croquettes w bbq chipotle mayo	\$12
Croqueta – sweetcorn & manchego w jalepeño relish	\$12	Jerez Trenzado de Cerdo – sherry braised pork cheek, flaked almonds, butter beans	\$14
		Cordero con Especies gfo – spiced lamb shoulder, black barley & labneh	\$17
POLLO (chicken)		MARISCOS (seafood)	
Pollo Pegajoso g – sticky chicken pieces, prunes, pistachio & sherry	\$12	Almejas gfo – clams w sherry jamon, peas, lemon, migas	\$14
Empanadas de Pollo Picante – chicken in pastry w smoky avocado salsa	\$10	Gambas Bolas de Chorizo – garlic prawns w chorizo, saffron balls	\$17
Pollo Chorizo g – braised chicken, chorizo, tomatoes, saffron & olives	\$14	Pez Espada g – grilled swordfish w avocado, fennel, tomato salsa	\$18
Brochetta de Pollo g – chicken skewers w lemon, garlic & pimento	\$14	Calamar g – fried calamari w lemon aioli	\$12

... see over the page for sides & salads

duendé
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 \$50pp
Vegetarian option available.

Salads & Sides

LARDOS (sides) all \$8

Patatas Bravas g – crispy potatoes w bravas sauce & aioli

Polenta g – fried polenta bites w romesco & manchego

Garbanzos g – chickpea ragout w spinach & raisins

Brócoli gfo – grilled broccoli w feta almond crumb

Chicharros g – peas, artichokes, mint, lemon, garlic, ossau iraty

ENSALADA (salad) all \$12

César Española gfo – gem lettuce, white anchovies, pancetta, manchego, migas, aioli

Queso Azul de Calabaza g – pumpkin, blue cheese, spinach, orange, beetroot

Tomate y Aguacate g – gem lettuce, tomato, avocado, red onion, coriander

DEBE HACERLO (must do)

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

