

## Starters & Grazing

<b>PAN (bread)</b> <small>gfo</small>		<b>CARNES CURADAS (cured meats)</b> <small>g</small> – 50g*	
Basque style w olive oil & sherry vinegar	\$2.50	Jamón Ibérico de Bellota – aged 36 mths	\$25
<b>ACEITUNAS (olives)</b> <small>g</small>		Jamón Serrano – aged 18 mths	\$15
Mezcla – mixed Spanish olives	\$8	Chorizo Sidra – grilled chorizo w apple cider	\$14
<b>ALMENDRAS (almonds)</b> <small>g</small>		Morcon Ahumado Picante – chilli, rum, smoky	\$12
Andalusian spiced almonds w pistachios	\$7	Navarro – saffron, citrus	\$12
<b>SETAS (mushrooms)</b> <small>gfo</small>		Fuet de Campo – softly spiced	\$12
Marinated w garlic & thyme, blue cheese, PX vinegar	\$9	<i>* served with bread, oil &amp; sherry vinegar gfo</i>	
<b>PIMIENTOS (peppers)</b> <small>g</small>		<b>CHARCUTERIA</b> <small>gfo</small>	
Rellenos – smoked piquillos w goats cheese	\$9	Serrano, Morcon, Navarro, Fuet de Campo,	
Guindilla Peppers – pickled Basque peppers	\$9	Guindilla peppers, mixed olives, bread w olive oil & sherry vinegar .....	\$28
		..... with Iberico	\$38
<b>ALCACHOFAS (artichokes)</b> <small>g</small>		<b>QUESO (cheese)*</b>	\$14 (1 X 50g) / \$20 (3 X 25g)
Marinated artichoke hearts	\$8	Roncari blue cheese (sheep)	
		Agour Ossau Iraty AOP (sheep)	
		Brebis Petit Agour (sheep)	
		Cabra al Pimenton (goat)	
		Roblevega Manchego (sheep) – aged 3 mths	
		<i>* served with lavosh &amp; quince paste gfo</i>	

**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.

## To Share

<b>VEGETALES (vegetables)</b>		<b>CERDO (pork) / CORDERO (lamb)</b>	
Bolas de Bomba – saffron rice balls w pumpkin, feta, pepitas	\$12	Albondigas <small>g</small> – pork meatballs w piperade sauce	\$12
Maiz a la Parilla <small>g</small> – grilled corn w polenta chips, manchego, chipotle butter	\$10	Ventre de Cerdo <small>g</small> – crispy pork belly w mojo dulce sauce	\$12
Lenteja <small>g</small> – spiced lentils, haloumi, beetroot	\$10	Croqueta de Cerdo – pulled pork & jamón croquettes w bbq chipotle	\$12
Hinojo <small>g</small> – braised fennel, spring onion, orange migas, romesco	\$10	Jerez Trenzado de Cerdo – sherry braised pork cheek, flaked almonds & butter beans	\$14
Croqueta – sweetcorn & manchego w jalepeño relish	\$10	Cordero con Especies <small>gfo</small> – spiced lamb shoulder, black barley & labneh	\$17
<b>POLLO (chicken)</b>		<b>MARISCOS (seafood)</b>	
Pollo Pegajoso <small>g</small> – sticky chicken pieces, prunes, pistachio & sherry	\$12	Almejas <small>gfo</small> – clams w sherry jamon, peas, lemon, migas	\$14
Empanadas de Pollo Picante – chicken in pastry w smoky avocado salsa	\$12	Gambas Bolas de Chorizo – garlic prawns w chorizo, saffron balls	\$17
Pollo Chorizo <small>g</small> – braised chicken, chorizo, tomatoes, saffron & olives	\$14	Pez Espada <small>g</small> – grilled swordfish w avocado, fennel, tomato salsa	\$18
Brochetta de Pollo <small>g</small> – chicken skewers w lemon, garlic & pimento	\$14	Calamar <small>g</small> – fried calamari w lemon aioli	\$12
<b>LARDOS (sides)</b> all \$8		<b>ENSALADA (salad)</b> all \$12	
Patatas Bravas <small>g</small> – crispy potatoes w bravas sauce & aioli		César Española <small>gfo</small> – gem lettuce, white anchovies, pancetta, manchego, migas, aioli	
Polenta <small>g</small> – fried polenta bites w romesco & manchego		Queso Azul de Calabaza <small>g</small> – pumpkin, blue cheese, spinach, orange, beetroot	
Garbanzos <small>g</small> – chickpea ragout w spinach & raisins		Tomate y Aguacate <small>g</small> – gem lettuce, tomato, avocado, red onion, coriander	
Brócoli <small>gfo</small> – grilled broccoli w feta almond crumb			
Chicharros <small>g</small> – peas, artichokes, mint, lemon, garlic, ossau iraty			

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

## DEBE HACERLO (must do)

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

