

## Starters & Grazing

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

## To Share

<b><u>VEGETALES (vegetables)</u></b>		<b><u>CERDO (pork) / CORDERO (lamb)</u></b>	
<b>Bolas de Bomba</b> – saffron rice balls w pumpkin, feta, pepitas	\$12	<b>Albondigas</b> – pork meatballs w piperade sauce	\$12
<b>Maiz a la Parrilla</b> g – grilled corn w polenta chips, manchego, chipotle butter	\$10	<b>Ventre de Cerdo</b> g – crispy pork belly w pumpkin, Mojo dulce sauce	\$14
<b>Lenteja</b> g – spiced lentils, haloumi, beetroot	\$12	<b>Croqueta de Cerdo</b> – pulled pork & jamón croquettes w bbq chipotle	\$12
<b>Croqueta</b> – sweetcorn & manchego w jalepeño relish	\$12	<b>Jerez Trenzado de Cerdo</b> – sherry braised pork cheek, flaked almonds, butter beans	\$14
<b><u>POLLO (chicken)</u></b>		<b>Cordero con Especies</b> g – spiced lamb shoulder, du puy lentils & labneh	\$19
<b>Pollo Pegajoso</b> g – chicken pieces w prune & sherry sauce, pistachio	\$12	<b><u>MARISCOS (seafood)</u></b>	
<b>Empanadas de Pollo Picante</b> – chicken & chorizo in pastry w guacamole	\$10	<b>Almejas</b> gfo – clams w sherry jamon, peas, lemon, migas	\$14
<b>Pollo Chorizo</b> gfo – braised chicken, chorizo, tomatoes, saffron & olives	\$14	<b>Gambas Bolas de Chorizo</b> – garlic prawns w chorizo, saffron balls	\$18
<b>Brochetta de Pollo</b> g – chicken skewers w lemon, garlic & pimento	\$14	<b>Pez Espada</b> g – grilled swordfish w avocado, fennel, tomato	\$19
		<b>Calamar</b> g – fried calamari w lemon aioli	\$12

... see over the page for salads & more

**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 \$55pp  
Vegetarian option available.

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

## Salads & More

### MÁS TAPAS (more tapas) all \$8

**Patatas Bravas g** – fried potatoes tossed w bravas sauce & aioli

**Garbanzos g** – chickpea ragout w spinach, raisins & almonds

**Brócoli gfo**– grilled broccoli w feta almond crumb

**Chicharros g** – peas, artichokes, mint, lemon, garlic, queso

**Polenta g** – fried polenta bites w romesco & manchego

### 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)**

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

