duendé

## JOURNEY TO SPAIN

**Shared Menu (minimum 2 guests)**

**THE SPANISH TOUR - $75pp (+$45 with Spanish wine pairing)**

**Dúo de Embutidos:** Jamón Serrano, Sobrasada y queso(GFO,NF)
Wine Pairing – Vina Eguia Brut Cava NV– Rioja

**Calamares:** Fried baby squid, lemon aioli(DF,NF)[I]
**Halloumi:** Grilled halloumi, Spanish onion relish, membrillo(GF,NF,V)
Wine Pairing – Luis Canas 2023 Viura – Rioja

**Mar y Montaña Paella:** Albufera rice, tiger prawns, chicken, chorizo(GF,DF,NF)[A]
Wine Pairing – Vina Eguia 2021 Garnacha Graciano – Rioja

**Churros:** Spanish donuts, dark chocolate, cinnamon sugar(NF,V,VGO)
Wine pairing - Conde de la Cortina PX Sherry – Do Montilla Moles

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**THE ULTIMATE TOUR - $95pp (+$55 with Spanish wine pairing)**

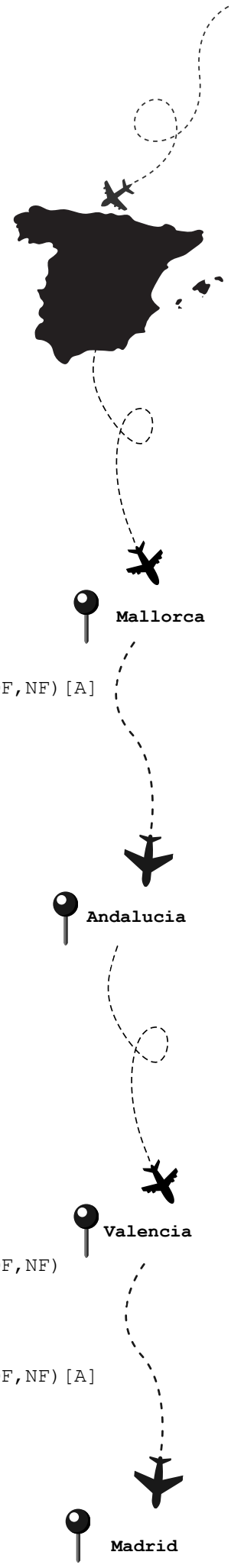
**Dúo de Embutidos:** Jamon Serrano, Sobrasada y queso (GFO,NF)
Wine Pairing – Vina Eguia Brut Cava NV– Rioja

**Calamares:** Fried baby squid, lemon aioli (DF,NF)[I]
**Halloumi:** Grilled halloumi, Spanish onion relish, membrillo(GF,NF,V)
Wine Pairing – Luis Canas 2023 Viura – Rioja

**Scotch Fillet:** 300g Harvey Beef scotch fillet, puré de patatas, jus(GF,DF,NF)
Wine Pairing – Larchargo 2017 Reserva Tempranillo – Rioja

**Mar y Montaña Paella:** Albufera rice, tiger prawns, chicken, chorizo(GF,DF,NF)[A]
Wine Pairing – Vina Eguia 2021 Garnacha Graciano – Rioja

**Churros:** Spanish donuts, dark chocolate, cinnamon sugar(NF,V,VGO)
Wine pairing - Conde de la Cortina PX Sherry – Do Montilla Moles




|gf| gluten free, |nf| nut free, |df| dairy free |o| option
Seafood origin: |A| Australian, |I| Imported, |M| Mixed origin