



## APERITIVO

### ALMENDRA AHUMADAS <sup>GF, VV</sup>

Smoked almonds **9**

### ACEITUNAS MARINADAS <sup>GF, VV</sup>

Marinated olives **9**

### GUINDILLA EN ESCABECHE <sup>GF, VV</sup>

Pickled green peppers **9**

### JAMON IBERICO DE BELLOTA BLAZQUEZ 30g <sup>GF, DF</sup>

Acorn fed, dry cured shoulder, black Iberian jamon aged for 30 months **21**

### TOSTADA

Tostada with roasted capsicum, quail egg, anchovies + guindilla chillies. 3 or 5 pieces **14/22**

### TOMATE TRITURADO EN PAN <sup>V</sup>

Crushed tomato on grilled bread with shaved manchego + garlic. 3 or 5 pieces **14/23**

### OSTRA <sup>GF, DF</sup>

Freshly shucked oysters, lemon with 20 year old sherry + shallot mignonette. 6 or 12 pieces **34/68**

## TAPAS

### PATATAS BRAVAS <sup>GF, V</sup>

Sliced potatoes, baked + fried with spicy sauce + saffron aioli **20**

### ANCHOAS EN PAN CRUJIENTE

Cantabrian anchovy fillets on migas bread with crème fraîche. 3 or 5 pieces **18/30**

### CHORIZO A LA SIDRA <sup>GF, DF</sup>

Chorizo glazed in cider **24**

### CRUDO DE ATUN ALETA AMARILLA <sup>GF, DF</sup>

Yellowfin tuna crudo, chorizo oil, pickled red onion + kiss peppers **26**

### GAMBAS DE TIGRE A LA PLANCHA <sup>GF, DF</sup>

Grilled tiger prawns with garlic + romesco sauce. 3 or 5 pieces **28/47**

### CALAMAR ENSALADA <sup>GF, DF</sup>

Shaved cuttlefish salad with ajo blanco, pickled grapes, sorrel + cucumber **21**

### BISTEC TARTAR

Wagyu tartare on grilled cornbread, chorizo oil + saffron aioli. 3 or 5 pieces **24/39**

### PULPO BEBE <sup>GF, DF</sup>

Grilled baby octopus with chorizo, lemon + oregano **21**

### EMPANADAS DE CORDERO

Lamb empanada, chimichurri verde + lime crema. 3 or 5 pieces **15/22**

### BRUSCHETTA DE CANGREJO

Fraser Isle spanner crab bruschetta with saffron aioli + crushed avocado. 2 pieces **29**

### CROQUETA DE CHAMPINONES <sup>V</sup>

Mushroom croquettes with truffle + manchego. 3 or 5 pieces **15/25**





## RACIONES

### PAELLA DE MARISCO <sup>GF, DF, VVO</sup>

Australian Bay Lobster, shellfish, chorizo in spicy tomato rice **55**

### BISTEC EN SALSA <sup>GF, DF</sup>

200g Black angus tenderloin with salsa escabeche + beef fat vinaigrette **47**

### BUÑUELO DE GARBANZOS CON ESCALIVADA <sup>VV, GF, DF</sup>

Catalan roasted vegetable with chickpea fritters + sauce romesco **31**

### PIMENTON POLLO

Spanish-style roasted chicken breast with grilled sweet corn salsa + chimichurri rojo **42**

### MERLUZA NEGRA PATAGÓNICA

PX marinated Patagonian toothfish with fermented black garlic sauce **74**

### LOMO DE CORDERO <sup>GF, DF</sup>

Loin of lamb with escalivada + quince romesco **49**

### BISTEC A LA PARILLA <sup>GF, DF</sup>

200g 2GR Wagyu 8-9 mbs rib fillet steak with salsa escabeche + beef fat vinaigrette **98**

## ENSALADA

### ENSALADA DE TOMATE <sup>GF, VV</sup>

Heritage tomato salad with pickled red onion, chives + shallots **18**

### ENSALADA DE GARBANZOS <sup>GF, VO</sup>

Moorish salad with sherry, lentil + smoked paprika dressing, red peppers, cucumber, cherry tomato **25**

### LECHUGA GEMA BEBE <sup>GF, VV</sup>

Baby gem lettuce salad with bottarga, sherry + walnut dressing **20**

## BANQUET MENU

AVAILABLE FOR TABLES OF FOUR OR MORE GUESTS. \$75PP

### TO START

Mushroom croquettes with truffle + manchego <sup>V</sup>

Yellowfin tuna crudo, chorizo oil, pickled red onion + kiss peppers <sup>GF, DF</sup>

Chorizo glazed in cider <sup>GF, DF</sup>

### TO FOLLOW

Spanish-style roasted chicken breast with grilled sweet corn salsa + chimichurri rojo

Slow roasted lamb shoulder + escalivada + lamb sauce

Patatas bravas, baked + fried with spicy sauce + saffron aioli <sup>GF, V</sup>

Heritage tomato salad with pickled red onion, chives + shallots <sup>GF, VV</sup>

### TO FINISH

Frozen Seville orange sorbet <sup>GF, VV</sup>

GF: Gluten Free, DF: Dairy Free, V: Vegetarian, VV: Vegan, O: Dietary Options Available

\*1.3% surcharge applies to all credit card payments \*15% surcharge applies on public holidays

