

## Para Picar (starters to share)

Pa amb tomaquet <i>Toasted Catalan bread with tomato, garlic &amp; olive oil</i> .....	6.00
Boquerones <i>Marinated white anchovies</i> .....	15.00
Aceitunas <i>Marinated Spanish olives</i> .....	9.00
Jamon Serrano Gran Reserva 100 grams .....	30.00
Jamon Iberico de Bellota 'Pata Negra' 100grams .....	60.00
Filetes de anchoa <i>Hand-fileted anchovies Santona, Cantabria</i> .....	35.00
Bomba oliva rellena <i>Stuffed olives with boquerones or mussels</i> 4p .....	15.00
Champinones al ajillo con jamon <i>Spanish garlic mushrooms with jamon</i> .....	15.00
Chorizo frito al tintorro <i>Fried chorizo in a red wine reduction</i> .....	17.50

## Tapa (individual portion)

Tortilla de patatas y cebolla <i>Authentic Spanish omelette made with potato and onion</i> .....	7.00
Albondiga con salsa <i>Pork and lamb meatball in a tangy tomato based sauce</i> .....	5.00
Croqueta del dia <i>Croquette of the day</i> .....	6.00
Piquillo a la Riojana <i>Sweet pepper filled with pork and lamb mince</i> .....	6.00
Paella de marisco <i>Seafood paella</i> .....	15.00

## Especialidades de la casa (signature dishes of the house to share)

Trucha curada <i>Beetroot cured Tasmanian trout</i> .....	35.00
Carpaccio de pez espada ahumado <i>Smoked swordfish carpaccio</i> .....	30.00
Pulpo a la Gallega <i>Galician style octopus</i> .....	30.00
Gambas Al Ajillo <i>Sizzling wild Australian garlic prawns</i> .....	30.00
Muslitos de codorniz al vino cotto <i>Tulip of quail vino cotto</i> .....	35.00
Pollito a la Catalana <i>Roasted spatchcock stuffed with dried fruits</i> .....	30.00
Crepe con Salmon <i>Crepe with smoked salmon, artichoke, onion and capers</i> .....	27.00

Montadito de Escalibada con queso de cabra

***Chargrilled vegetable and goat's milk cheese on toasted artisan bread*** ..... 18.50

Montadito de verduras con sardinas Escabechadas

***Roasted capsicums mounted with marinated Portuguese sardines*** ..... 15.00

Tacos de cerdo fusion ***Slow cooked pork belly in caramelised sauce*** ..... 30.00

Pato confitado a la naranja ***Duck confit with potato gratin*** ..... 35.00

### **Postre (individual dessert)**

Tarta De Queso ***Burnt Basque Cheesecake*** ..... 15.00

Tarta Santiago ***Santiago de Compostella's flourless almond cake*** ..... 15.00

Crema Catalana ***Catalan version of creme brulee*** ..... 12.00

Churros rellenos de chocolate ***Mini churros stuffed with*** chocolate ..... 12.00

Pera al vino ***Poached pear in red wine served with crème Chantilly*** ..... 12.00

Sortido de queso ***Manchegos Selection of Spanish cheese with quince paste*** ..... 20.00

If you wish we can recommend a tapas selection or quantity required for the number of people at your table

Due to the difficulty to obtain some of our products and the complex elaboration, some of our dishes may not always be available

We produce limited quantities of daily specials to ensure absolute freshness so we may run out of popular dishes

A 10% surcharge applies on Sundays & Public Holidays