

## JEZEBELLE EVENING MENU

### PAN (breads) (V)(GFA)

House dukkha, EVOO & balsamic \$6

Sundried tomato whipped butter, pistachio \$6

Plain \$4

### TAPA (appetizer)

OLIVES, house marinated (V)(GF) \$8

GUINDILLAS, spicy Spanish peppers (V)(GF) \$4

BOLA DE PAELLA, prawn & chorizo paella balls, saffron aioli  
\$4ea

CROQUETAS DE JAMÓN, chorizo y paprika, capsicum salsa  
\$4ea

### TABLAS (Boards)

CHARCUTERIE (GF) jamón, cantimpalo, olives, guindillas,  
espárragos envueltos en jamón \$35

CHEF'S SELECTION, olives, Jamón, bola de paella, croquette,  
Pollo con paprika \$45

QUESO (V)(GFA) chef's selection of 3 cheeses, seasonal fruit,  
lavosh \$35

GF = GLUTEN FREE, GFA = GLUTEN FREE AVAILABLE, V = VEGETARIAN  
PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING. ALTHOUGH ALL  
EFFORTS ARE MADE TO ACCOMODATE KNOWN FOOD ALLERGIES, 100% EXCLUSION CANNOT BE  
GUARANTEED.

### CHARCUTERIE (Cured meats, 50g) (GF)

CANTIMPALO, Spanish style salami \$8

JAMÓN, shaved Spanish ham \$10

CHORIZO SEMI CURADO, grilled y lemon \$11

### EMPANADAS, chicken y mushroom, tomato salsa \$6ea

SLIDERS, lettuce tomato, aioli \$10ea grilled chicken, pancetta  
y guacamole *or* paprika lamb, pancetta, scarmorze, onion

### TO SHARE

PATATAS BRAVAS, hot paprika, aioli (V)(GF) \$12

PIPIRRANA, Andalusian summer salad (V)(GF)\$12

PAELLA, charred paprika chicken, chorizo, sofrito \$32

GRILLED LAMB CHOPS, bean cassoulet, chimichurri \$32

TOSTADAS (4 pce) \$16 tomato, capsicum, onion y ricotta (V)  
*or* anchovy, roast cherry tomato, confit garlic y blue cheese

POLLO CON PAPRIKA, spicy chicken wings, romesco (4pce)(GF)  
\$22

GAMBAS AL AJILLO, garlic prawns (4pce)(GFA) \$20

ESPÁRRAGOS ENVUELTOS EN JAMÓN, asparagus y Spanish  
ham, harissa (4pce)(GF) \$12

QUESADILLAS (4pce) \$16 shredded beef, jalapenos & cheese,  
aioli *or* jamón, Manchego y salsa verde, aioli

## **POSTRE (dessert)**

CHURROS, traditional Spanish donuts, dulce de leche \$15

White Chocolate Sour cream, orange jelly, meringue & pistachio (GF) \$15

CREMA CATALANA, traditional cold set Spanish custard (GF) \$15

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10% PUBLIC HOLIDAY SURCHARGE APPLIES.

## **COFFEE**

Espresso \$3

Long Black, Flat White, Cappuccino, Latte, Short Macchiato \$4

Long Macchiato \$4.5

Chai Latte, Turmeric Latte,

Hot Chocolate, White Hot Chocolate,

Mocha \$5

## **EXTRAS**

Large +1, Extra shot +0.5, Soy/Almond/Lactose Free +0.5

## **ICED**

Coffee, Chocolate, Latte, Mocha, Long Black \$6

Affogato \$6.5 add baileys \$8

Minty Strawberry or Hibiscus Lemon tea \$5

## **TEA \$5**

English Breakfast

Supreme Earl Grey

Malabar Chai,

Honeydew Green

Lemongrass Ginger

Moroccan Mint