

from 12 noon

TABLAS (Boards)

CHARCUTERIE, jamón, cantimpalo, olives, guindillas, asparagus wrapped with jamón (GF) \$35

CHEF'S SELECTION, olives, jamón, bola de paella, croquette, paprika chicken \$45

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

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

CHARCUTERIE (Cured meats, 50g) (GF)

CANTIMPALO, Spanish style salami \$8

JAMÓN, shaved Spanish ham \$10

CHORIZO SEMI CURADO, grilled y lemon \$11

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. 10% PUBLIC HOLIDAY SURCHARGE APPLIES.

QUESADILLAS (4pce) \$16

shredded beef, jalapenos & cheese, aioli *or*

jamón, manchego y salsa verde, aioli *or*

Spanish beans y mozzarella, sour cream (v)

SLIDERS, lettuce tomato, aioli \$10ea

grilled chicken, pancetta y guacamole *or*

paprika lamb, pancetta, scarmorze, onion

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

TOSTADAS (4 pce) \$16

tomato, capsicum, onion y ricotta (V) *or*

anchovy, roast cherry tomato, confit garlic, blue cheese

PATATAS BRAVAS, hot paprika, aioli (V)(GF) \$9

PIPIRRANA, Andalusian summer salad of tomato, peppers and cucumber (V)(GF) \$12

with tuna and egg (GF) add \$6

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

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

FRESHLY SQUEEZED JUICE \$7

Orange, Apple, Juice of the day

MILKSHAKES \$6

Caramel, Banana, Vanilla, Chocolate, Coffee

"...because I can't be good all the time....."

BOTTOMLESS BRUNCH \$38pp

Weekends from 8am till 11am

Any one dish from the breakfast menu and 1 hour of unlimited Divici Sparkling Prosecco or Estrella Spanish Lager

BREAKFAST BUBBLES

Divici Sparkling Prosecco \$9.5

Mimosa with fresh OJ \$13

Strawberry Mimosa \$13

BLOODY MARY \$15

Jalapeno infused Old Young's smoked vodka, Ancho Reyes Chile Liqueur, Worcester sauce, Tabasco, tomato Juice, Lemon, Salt, Pepper

SPICED MILKSHAKES \$14

BANANA-RAMA; Banana liqueur, ice-cream, cream, milk

FRESH'N'MINTY; Crème de menthe, ice-cream, cream, milk

BENDER-DEFENDER; Espresso, Kahlua, ice-cream, cream, milk

Please ask to see our full Wine List!