

TAPAS

TAPAS ARE SMALL PLATES FOR ONE PERSON. YOU CAN TRY SEVERAL TAPAS AT THE SAME TIME, "TAPEO", OR YOU CAN CHOOSE RACIONES AS A MAIN COURSES OR TO SHARE. BOTH, TAPAS AND RACIONES ARE SERVED AS SOON AS THEY ARE COOKED



Mixed Marinated Olives	GF – DF – EF – VEG	7	Papas Bravas	GF – DF – EF* - VEG	10
			<i>Twice cooked potatoes with our spicy tomato Brava and Aioli sauce</i>		
Croquetas	VEG	10	Huevos Rotos con Chorizo	GF – DF – EF	15
<i>Spanish Ham or vegetarian croquettes with Aioli and Brava sauce</i>			<i>Pan fried Spanish Chorizo with poached potatoes, caramelized onion and green capsicum, garlic and fried egg seasoned with mild spices</i>		
Pincho de Tortilla Española	GF – DF – VEG	9	Pulpo a la Gallega	GF – DF – EF	20
<i>Spanish Potato Tortilla with Alioli sauce on grilled bread</i>			<i>Galician Style Octopus with sweet spanish paprika and Extra Virgen Olive Oil</i>		
Boquerones del Cantábrico	GF – DF – EF	12	Viera a la Plancha	GF – DF	14
<i>Spanish White anchovies dressed with garlic, vinager and Extra Virgen Olive Oil</i>			<i>Grilled scallops on portobello mushrrom with sliced Serrano Ham and Spanish Cabrales blue cheese sauce</i>		
Ensaladilla Rusa	GF – DF	9	Queso a la Parrilla	GF – EF – VEG	10
<i>Summery and fresh salad made with boiled vegetables, tunna and pickles dressed with our special mayonnaise</i>			<i>Grilled Haloumi cheese and caramelized onion with molasses on grilled bread</i>		
Salmorejo	DF – EF – VEG	10	Pincho Moruno	GF – DF – EF	14
<i>Thick and smoothy blended cream of tomatoes, bread, garlic and Extra Virgen Olive Oil with diced vegetables, spanish ham and boiled egg</i>			<i>Lamb back strap skewers marinated with fresh herbs and served with salad</i>		
Berenjena con Queso	GF - VEG	10			
<i>Grilled eggplant with goat cheese, caramalized onion and medjool date molasses on grilled bread</i>					
Montadito Jamón, Chorizo or Morcilla	DF – EF	10			
<i>Fresh baked bread with grated tomato, EVOO and Iberico Ham or grilled Chorizos or pan-fried spanish porck black pudding with piquillo pepper</i>					
Tabla Ibérica	GF – DF – EF	28			
<i>Spanish cured meats platter. Jamón Ibérico, Spanish Salami and Chorizo (cured pork and paprika sausage) served with bread</i>					
Tabla de Jamón Ibérico	GF – DF – EF	22			
<i>Special Spanish Jamón Ibérico (80 g) with bread and grated tomato</i>					

Breads

Stone Oven Garlic Flatbread	DF – VEG	12
<i>Whit three dips: black olive tapenade, romesco and avocado Aioli</i>		
Fresh Baked Bread	DF – EF	5
<i>Whit olives</i>		
Gluten Free Bread	GF – DF – EF – VEG	3

*Ask the weiter for gluten free bread or egg free
 All prices inclusive of GST NO SPLIT BILLS
 10% surcharge on Sundays & Public Holidays
 GF : Gluten Free DF: Dairy Free
 EF : Egg Free VEG: Vegetarian

RACIONES

THEY ARE PLATES YOU CAN SHARE BETWEEN TWO OR MORE PEOPLE OR TO ENJOY AS A MAIN COURSE



SALADS AND VEGETABLES

Gazpacho	DF – EF – VEG	13
<i>Refreshing spanish soup made with tomatoes, garlic, vegetables and EVOO</i>		
Champiñones al Ajillo or al PX (+\$2)	GF – DF – EF – VEG	14
<i>Sauteed button mushrooms with garlic, chili and parsley or in a PX Sherry Sauce served on a sizzling Cazuela (clay pot)</i>		
Berenjenas a la Miel	DF – EF – VEG	14
<i>Fried eggplant sticks dressed with Miel de Caña (sugar cane honey)</i>		

Ensalada Mixta	GF – DF – EF – VEG	15
<i>Mixed leaf lettuce with tomato, spanish olives, artichokes and red onion onion dressed with EVOO and balsamic dressing</i>		
Ensalada de Tomate y Queso de Cabra	GF – EF – VEG	13
<i>Tomato with goat cheese, spanish olives and spring onions, dressed with EVOO, balsamic glaze vinegar and basil</i>		

FISH AND SEAFOOD

Gambas al Ajillo	GF – DF – EF	19
<i>Prawns in a mild garlic, chili and EVOO sauce on a sizzling Cazuela (clay pot)</i>		
Calamares Fritos	DF	20
<i>Fried calamari rings with Aioli sauce</i>		
Bienmesabe	DF	19
<i>Andalusian style fried fish flake marinated with garlic, paprika and spanish herbs</i>		
Ceviche de Salmón	GF – DF - EF	24
<i>Slices of fresh salmon marinated in lime, EVOO and three peppers with red onion, capsicum, garlic, capers, coriander and pickles</i>		

Piquillos Rellenos de Bacalao	EF	15
<i>Spanish piquillo peppers stuffed with salt codfish with creamy capsicum sauce and gratin cheese</i>		
Pulpo a la Plancha con Mojo Verde	GF – DF – EF	20
<i>Grilled spanish octopuses with mojo verde (coriander sauce) and potatoes</i>		
Cazuela de Pescado y Marisco	GF – DF – EF	28
<i>Mussels, fish, prawns, clams, calamari and scallops cooked with a rich tomato brandy sauce served on a Cazuela (clay pot)</i>		

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MEATS

Albóndigas María	DF	15
<i>Home made meatballs (beef and pork) with rich tomatoe sauce and almonds</i>		
Tajin de cordero Al-Andalus	GF – DF – EF	18
<i>Braised lamb with capsicum, dates, dry apricotes, almonds and a touch of Ras El Hanout spices, honey and cinnamon</i>		
Garbanzada Canaria	GF – DF – EF	18
<i>Stewed chick peas with chorizo, pork belly, jamón ibérico and beef</i>		

PAELLAS

ALL PAELLAS ARE SERVED FOR TWO PEOPLE AND MAY TAKE AT LEAST 30 MINUTES TO BE PREPARED

Pollo	GF – DF – EF	43
<i>Chicken and vegetables with saffron rice</i>		
Marinera	GF – DF – EF	49
<i>Calamari, mussels, prawns, fresh fish and scallops</i>		
Mixta	GF – DF – EF	49
<i>Chicken, calamari, mussels, prawns, clams and scallops</i>		

Harissa	GF – EF
<i>Moroccan chicken harissa served on a slizzing hot plate with a spinach bed and capsicums and chat potatoes tossed with herbs</i>	

Steaks	GF – DF – EF	27
<i>All steaks are served with chips, salad and a sauce of your choice: veal juice, mushroom or pepper</i>		

Grilled Porterhouse	300 g
Grilled Lamb Back Strap	250 g



Vegetariana	GF – DF – EF – VEG	42
<i>Fresh seasoned vegetables</i>		

Arroz negro	GF – DF – EF	50
<i>Black paella with squid ink, cuttlefish, fresh fish, mussels, clams and prawns</i>		

We use a quailty saffron, rice and Extra Virgin Olive Oil from Spain

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