



TAPAS

	Tapa 4.50p/p	Raciones
Pan de Miche con Aceite de Oliva y Aceitunas , Miche Bread with Spanish Olives and Spanish Oil		
Pan y Tomate , Crispy Sourdough Bread served with Fresh Tomato Salsa and Olives		7.50
Pan y Queso , Crispy Sourdough Bread served with Creamy Goat Cheese, Cherry Tomatoes and Chimichurri Salsa		12.50
Aceitunas , Spanish Olives		6.50
Seafood Tapas		
Croquetas de Bacalao , Homemade Salted Cod Croquettes served with Aioli (4 pieces)	8.00	14.50
Anchoas , White Anchovies with Capsicum Salsa and Grilled Sourdough Bread		14.50
Vieiras En Salsa de Pedro Ximénez , Pan-Fried Scallops wrapped in Jamón Serrano served with Cauliflower and Blue Cheese Puree, Pistachio Crumbs and a Pedro Ximénez Reduction	9.00	16.50
Pulpo a la Gallega , Octopus with Garlic and Eschallot, served with Potatoes and a Lemon and Paprika Dressing		16.50
Gambas al Ajillo , Sizzling Prawns Cooked in Garlic, Chilli and White Wine		20.50
Calamares Fritos , Lightly Fried Calamari Sprinkled with Paprika and served with a Lemon Aioli	9.50	18.50
Ensalada de Atun , Lightly Chargrilled Tuna Slices served with Heirloom Tomatoes, Grapefruit Slices, Pickled Onions with a Lime Dressing		20.50
Meat Tapas		
Jamón Serrano , Cured Spanish Ham from a White Pig Jamón Serrano Gran Reserve Jamondul (50g) served with Petit Salad, Sourdough Bread and Romesco Sauce	8.00	15.50
Jamón Iberico de Bellota , Spanish Ham from Acorn Fed Black Iberian Pigs Cured for 3 Years (20g) served with Petit Salad, Sourdough Bread and Romesco Sauce		20.50
Tabla de Embutidos , Meat Board with Serrano, Spicy Chorizo, Spanish Salami (Salchichon), Romesco Sauce and Toasted Bread		23.00
Croquetas de Jamón y Chorizo , Homemade Jamón and Chorizo Croquettes served with Aioli (4 pieces)	8.00	14.50
Chorizo con Mojo Picón , Grilled Chorizo on a bed of braised Lentils with Confit Garlic, Sweet Paprika & Roasted Red Capsicum Salsa	8.50	16.50
Chorizo a la Sidra , Manolete Chorizo Cooked in Apple Cider with Caramelised Apple and Pinenuts		16.50
Carne de Cordero Chimichurri Salsa , Grilled Lamb Chunks served with Semi Dried Tomatoes, Confit Garlic, Green Olives and a Chimichurri Salsa		19.50
Panceta de Cerdo , Pork Belly, Fennel Puree with Palm Sugar Caramel and Soft Herbs	9.00	17.50
Albóndigas de Carne , Beef Meatballs served with a Spicy Confit Piquillo Peppers and Cherry Tomato Salsa		15.50
Carrillada de Ternera , Slow Cooked Beef Cheeks served with Creamy Mashed Potatoes and a braised Eschallot and Sherry Reduction		19.50
Vegetable Tapas		
Tabla Vegetariana , Vegetarian Board with Portobello Mushrooms with Spinach and Manchego Cheese, Piquillo Peppers stuffed with Creamy Goat's Cheese Tortilla Espanola (Eggs, Potatoes, Onions, Capsicum) with Spicy Aioli, Crispy Polenta Chips with Cauliflower and Blue Cheese Puree		23.00
Croquetas de Piquillo , Homemade Vegetables Croquettes with Manchego Cheese and served with a Spicy Aioli (4 pieces)	8.00	14.50
Champiñones , Roasted Mushrooms with Pedro Ximénez Sherry, Herbs, Garlic, Pistachio Crumbs and 12 month Manchego	8.00	15.50
Judías Verdes , Green Beans with Garlic, Butter and Sea Salt		12.50
Garbanzos con Espinacas , Spinach, Chickpea and Cauliflower Sautéed with Spices and Crispy Garlic Chips		15.50
Zanahorias Caramelizadas , Sautéed Baby Carrots with Honey, Cumin, Chilli and Oregano		12.50
Patatas Bravas , Hand Cut Fried Potatoes with a Spicy Tomato Sauce and Aioli	7.00	12.50
Ensalada de Tomate, Pepinos y Pimientos del Piquillo , Vine Ripened Tomatoes, Cucumber, Onion and Piquillo Pepper Salad with Olive Oil and Sherry Vinegar		14.50
Zapallitos Rellenos , Baked Zucchini stuffed with Ricotta Cheese, Mixed Vegetables and Toasted Almonds	8.00	15.50



MAIN COURSES

Arroz & Paella (Our arroz and paella dishes are cooked with our special house made stock)

Rice

Arroz con Verduras , Portobello Mushrooms, Cauliflower, Baby Carrots, Green Peas, Soffritto, Fresh Herbs and Homemade Vegetable Stock	26.50
Arroz con Pargo , Snapper, Saffron, Soffritto, Bomba Rice	28.50
Arroz con Carne , Beef, Chorizo, Saffron, Soffritto, Bomba Rice	28.50
Arroz con Pollo , Chicken, Chorizo, Saffron, Soffritto, Bomba Rice	28.50

Paella (Minimum 2 people, please allow 30 minutes)

Postales Valencian Paella , Seafood and Meat Paella with Prawns, Calamari, Mussels, Clams, Fish Fillet, Chicken, and Chorizo
Paella De Carne , Meat Paella with Beef Tenderloin, Chicken Breast, Chorizo and Bell Peppers
Paella Vegetariana , Portobello Mushrooms, Asparagus, Artichokes, Carrot, Ratatouille, Soffritto, Fresh Herbs and Homemade Vegetable Stock

	Vegetariana	Valencian/DeCarne
For Two	62.00	69.00
For Three	77.00	87.00
For Four	87.00	98.00

Seafood

Salmón Primavera , Pan Fried Salmon Fillet served with Tomato and Citrus Salsa, Braised Fennel and Zucchini	33.50
Barramundi con Quinoa y Avocado , Pan Fried Barramundi served with a Creamy Tartare of Avocado, Quinoa, Cucumbers, Celery and Tomato Concasse, served with Fennel and a Roasted Capsicum Dressing	33.50
Zarzuela Linguine Pasta , Linguine Pasta with Prawns, Fish Fillets and Clams finished with a Spicy Seafood Sauce and Chilli	35.00
Zarzuela de Mariscos , Spicy Seafood Stew, with Prawns, Fish Fillets, Local Black Mussels and Clams	39.00

Meat

Cordero a la Cazuela con Frijoles , Slow Braised Lamb Casserole with Baby Root Vegetables, White Beans, Rosemary and Crispy Garlic	31.50
Ternera con Salsa de Setas , Pan Fried Veal Loin with Wild Mushroom, Dry Sherry and Cream Sauce, Marjoram, Pistachio Crumbs and Shaved 12 month Manchego	33.50
Solomillo de Carne , Chargrilled Beef Eye Fillet (250g) with Sautéed Piquillo Peppers, Mashed Potatoes, Confit Garlic and Pedro Ximénez Reduction	39.00

SIDES

Judías Verdes , Green Beans with Garlic, Butter and Sea Salt	12.50
Zanahorias Caramelizadas , Sautéed Baby Carrots with Honey, Cumin, Chilli and Oregano	12.50
Patatas Fritas , Fried Potatoes	7.80
Ensalada de Tomate, Pepinos y Pimientos del Piquillo , Vine Ripened Tomatoes, Cucumber, Onion and Piquillo Pepper Salad with Olive Oil and Sherry Vinegar	14.50
Ensalada Mixta , Mixed Leaf Salad with Sherry Vinaigrette Dressing	11.50

FIESTA MENUS

Our Fiesta menus are a selection of dishes from our tapas menu and are designed for whole tables with a minimum of 2 people.

Fiesta Menu 1*

8 Course – Seafood & Vegetable Tapas with Tea or Coffee

58.00 p/p

- Miche Bread with Spanish Olives and Spanish Oil
- Homemade Salted Cod Croquettes served with Aioli
- Lightly Fried Calamari Sprinkled with Paprika and served with a Lemon Aioli
- Sizzling Prawns Cooked in Garlic, Chilli and Tio Pepe Sherry
- Roasted Mushrooms with Pedro Ximénez Sherry, Herbs, Garlic, Pistachio Crumbs and 12 month Manchego
- Hand Cut Fried Potatoes with a Spicy Tomato Sauce and Aioli
- Spinach, Chickpea and Cauliflower Sautéed with Spices
- Vine Ripened Tomatoes, Cucumber and Piquillo Pepper Salad with Olive Oil and Sherry Vinegar

Fiesta Menu 2*

8 Course – Mixed Tapas with Tea or Coffee

62.00 p/p

- Miche Bread with Spanish Olives and Spanish Oil
- Lightly Fried Calamari Sprinkled with Paprika and served with a Lemon Aioli
- Sizzling Prawns Cooked in Garlic, Chilli and Tio Pepe Sherry
- Grilled Chorizo on a bed of braised Lentils with Confit Garlic, Sweet Paprika & Roasted Red Capsicum Salsa
- Grilled Lamb Chunks, Semi-Dried Tomatoes, Garlic Confit and Chimichurri Salsa
- Green Beans with Garlic, Butter and Sea Salt
- Spinach, Chickpea and Cauliflower Sautéed with Spices
- Vine Ripened Tomatoes, Cucumber and Piquillo Pepper Salad with Olive Oil and Sherry Vinegar

Fiesta Dessert Option*

Churros

Spanish Doughnuts with Rich Chocolate and Caramel Dipping Sauces

7.00 p/p

* Only one choice of Fiesta Menu per table



Menu is subject to change, please advise your waiter if you have dietary requirements

\$6.00 Cake service fee applies when you bring your own cake

All credit cards incur a 1.5% surcharge

For tables of 10 or more guests, your bill will include a recommended service charge of 8%. This service charge is at your discretion