

*¡Saludos!*

MENU

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TAPAS

Bicycle Baker sourdough w/ olive oil & dukkah

V VGN DF 6

Arbequina mixed olives & roasted almonds

V VGN DF GF 9

La Gilda pintxos

White anchovy, guindilla, olive, pickle DF GF 8

Caramelized onion croquetas w/ aioli

V 8

Confit leek w/ romesco

V VGN DF 12

Escalivada

‘To cook from ashes’ smokey eggplant, red onion, fire roasted  
capsicum & tomato V VGN DF GF 14

Patatas a la Castellance

V VGN DF GF\* 11

Toasted chickpeas & wilted spinach w/ ajo blanco

V VGN DF 12

Salt & pepper calamari

GF\* 15

MAIN

Slow cooked lamb shank w/ Pedro Ximenez,  
roasted carrots + parsnip puree GF 29

Confit chicken w/ Andalusian cous cous + romesco

DF 32

Mushroom & Serrano jamon skewers

DF GF 14

Terrine of Serrano jamon, chicken & pistachio

DF GF 22

Cider chorizo w/ confit garlic

DF GF 15

Basque chicken & chorizo w/ artichoke heart

DF GF 14

Pulled beef empandadillas w/ smoked tomato aioli  
19

Mi Madre’s Meatballs w/ sourdough

DF 19

Pedro Ximenez braised pork belly w/ parsnip puree  
& fried sage

GF 22

PAELLA

La Combinacion

chicken, chorizo, calamari, prawns

Slow roast lamb

w/ minted pea pisto + paprika aioli

Eggplant + artichoke

w/ smoked tomato aioli

Each paella is cooked to order, please allow up to 55 minutes

For one: 32

For two: 60

For three: 88

For five: 149

For twelve: 335

We place high priority on keeping ingredients separate and stored correctly to avoid cross contamination, however our kitchen is not allergen free and as such we cannot guarantee zero traces of gluten and nuts. GF\* contains no gluten but is cooked in the same oil as gluten products.