



*¡Saludos!*

DESSERTS

Burnt Basque chocolate cheesecake, winter fruits 18  
poached in spiced wine w/ cream GF

Sparkling rose Moscato, Brown Brothers 14

Churros w/ warm chocolate sauce 16

Apostol 19

Lemon Tart w/ cream 16

Limoncello 12

Caramel and Pedro Ximenez soaked raisins 'Gypsy's arm' 17  
sponge roll cake w/ burnt sugar top

Pedro Ximenez 14

Poached pear, white chocolate and pistachio tart 17  
w/ cream GF

Earnest & Rita cocktail 24

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## TAPAS

24 month Juan Pedro Domecq 100% Iberic sliced by hand to order	30g 23   50g 38 Wine recommendation: Manzanilla Sherry 8
Sourdough w/ smoked paprika butter v	7.5
Spanish olives and toasted almonds VGN GF	9
Patatas paprika oil VGN GF*	11
Maple glazed carrots, ajo blanco, almonds VGN GF	14
Green salad w/ buffalo mozzarella v GF	12
Tortilla, caramelized onion aioli, manchego v GF	14
Fried haloumi, bravas sauce, baguette v	16
Escalivada; eggplant, fire roasted capsicum, red onion, aioli VGN GF	16
Mahón cheese croqueta, candied walnut, Pedro Ximénez aioli v	7 ea
Butterfly prawns, mussels, herbed tomato broth GF DF	22
Gilda: white anchovy, guindilla pepper, pickled cucumber, green olive GF DF	7 ea
Salt & pepper calamari, herbed aioli GF*	16
Pulled lamb empanadillas, salsa verde, fried kale	24.8
Piquillo pepper filled w/ chorizo, caramelized onion, goats cheese GF	18
Cider braised chorizo GF DF	12
Basque chicken, fire roasted capsicum, artichoke heart, chorizo GF DF	16
Meatballs w/tomato sauce, sourdough	26
Pork belly marbella, crackling GF DF	24

## MAIN PLATES

Pedro Ximénez slowly braised lamb shank, potatoes, beans, salsa verde, pistachio GF DF	35
Romesco Maryland chicken, patatas a lo pobre GF DF	34

## PAELLA RICE

EACH PAELLA IS COOKED TO ORDER. PLEASE ALLOW UP TO 55 MINUTES

La Combinación	:	chicken, chorizo, calamari, prawn DF GF	
Slow roast lamb	:	pesto, fire roasted capsicum DF GF	
Paella verde	:	zucchini, spinach, salsa verde, ajo blanco VGN GF	
FOR ONE	34.6	FOR TWO	62.8
		FOR THREE	96.7
		FOR FIVE	165.6
		FOR TWELVE	369

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