

¡Saludos!

TAPAS

24 month Juan Pedro Domecq 100% Iberico, sliced by hand to order DF GF	30g 17
	50g 28
	<i>Wine recommendation: Manzanilla Sherry 8</i>
Sourdough, olive oil, dukkah V VGN DF	6
Spanish olives, marinated, warmed V VGN DF GF	9
Patatas con pesto V GF*	12.9
Escalivada: eggplant, tomato, Spanish red onion, capsicum V VGN DF GF	13.9
Confit tomato croqueta, basil aioli V	5.5 ea
Tortilla, buffalo mozzarella, salmorejo V GF	14.7
Fried white anchovy, cucumber, ajo blanco on baguette	12
Salt & pepper calamari, tartar GF*	15
Paprika & white wine mussels DF GF	14.7
Garlic & chilli prawns, dehydrated olive on baguette DF	21
Chorizo filled piquillo pepper w/ toasted pistachio DF GF	19
Basque chicken, fire roasted capsicum, artichoke heart, chorizo DF GF	14.9
Pork belly w/ Pedro Ximenez glaze, grape pinenut salsa & crackling DF GF	24
Meatballs served w/ sourdough	16.9
Lamb ragu empanadillas, romesco, paprika aioli	23

MAINS

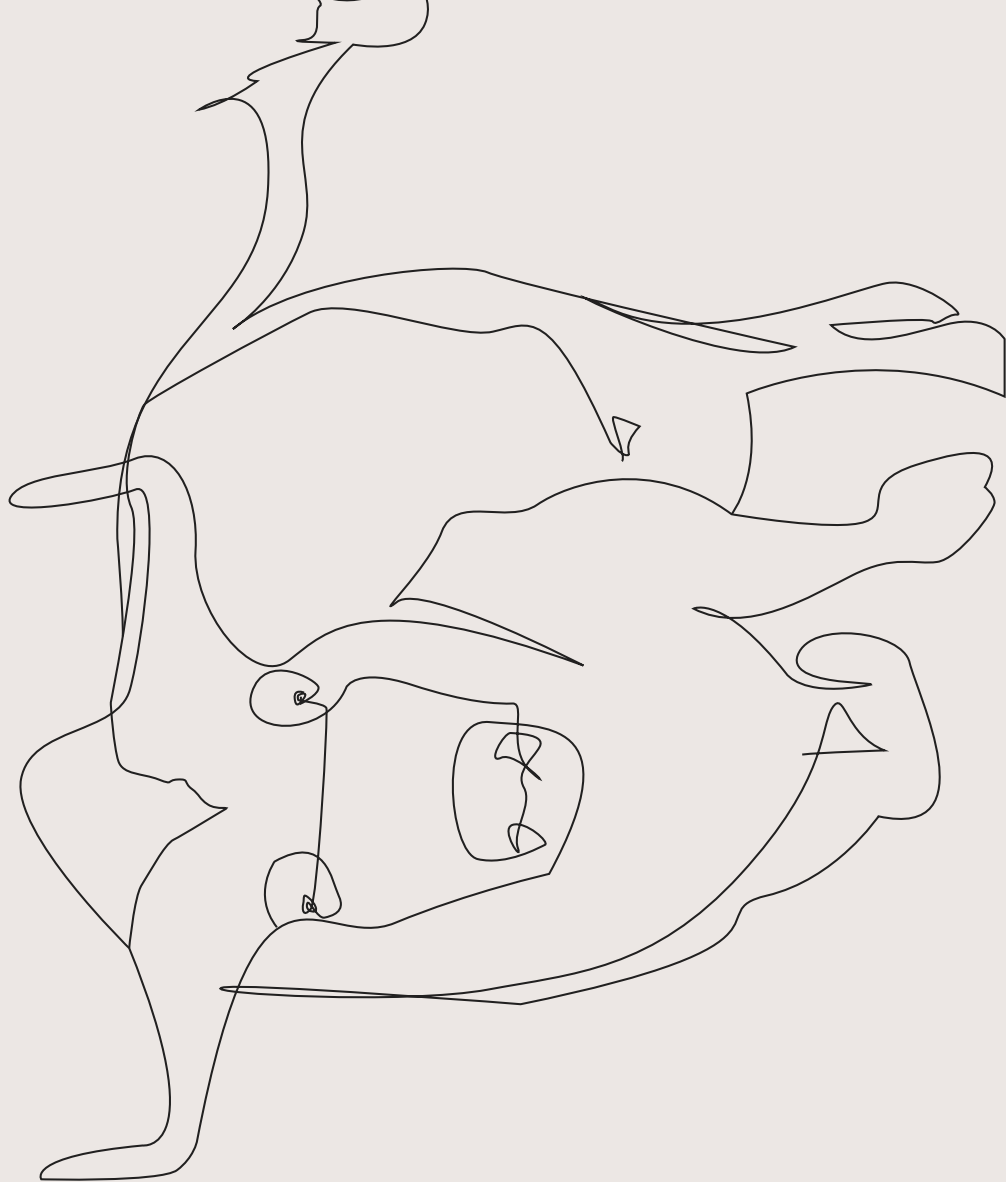
Pedro Ximénez slowly braised lamb shank, creamy potato purée, heirloom carrots, minted pea pistou GF	29.8
Roasted chicken, chestnut sauce, capsicum, baby potatoes DF GF	32.6

PAELLA

La Combinación DF GF	:	chicken, chorizo, calamari, prawn, lemon
Slow roast lamb DF GF	:	w/ minted pea pistou, lemon
Root vegetable V VGN DF GF:		roasted garlic, sweet potato, beetroot, carrot

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

For one: 34.6, For two: 62.8, For three: 96.7, For five: 165.6, For twelve: 369



DESSERTS

Burnt Basque chocolate cheesecake w/ chocolate ganache, berry compote & cream GF	16.7
Pedro Ximenez	14
Churros cooked to order with warm chocolate sauce	16
Apóstol	19
Lemon Tart w/ cream	14
Limoncello	12
Frangelico 'Gypsy's arm' sponge roll cake w/ cream	18
Frangelico	11
Tarta de santiago w/ whipped ricotta GF	15.4
Ameretto sour	24

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.