



DESSERTS

Burnt Basque chocolate cheesecake w/ chocolate ganache, berry compote & cream GF	18
Pedro Ximenez	14
Churros cooked to order with warm chocolate sauce	16
Apóstol	19
Lemon Tart w/ cream	14
Limoncello	12
Raspberry white chocolate 'Gypsy's arm' custard roll cake w/ cream	17
Spanish rose	22
Caramel macadamia tart w/ cream GF	18
Ameretto sour	24

iSaludos!

¡Saludos!

TAPAS

24 month Juan Pedro Domecq 100% Iberico, sliced by hand to order	30g	21
	50g	35
Wine recommendation: Manzanilla Sherry		8
Sourdough w/ smoked paprika butter v		8
Spanish olives and smoked almonds VGN GF		9
Pan con tomate VGN		9.9
Patatas bravas v		15
Empanadillas w/ olive, spinach, sundried tomato, romesco, paprika aioli v		22
Asparagus, ajo blanco, lemon parsley vinaigrette VGN GF		15
Green salad w/ buffalo mozzarella v GF		12
Gilda - white anchovy, guindilla pepper, pickled cucumber, green olive GF DF	7 ea	
Murray river salt & cod croqueta, herbed aioli, house pickled cucumber v	7 ea	
Salt & pepper calamari, preserved lemon aioli GF*		16
Butterfly garlic prawns, butterbeans, cherry tomato, paprika aioli GF DF		19
Pulpo Gallego: charred octopus, potato, paprika GF*		23
Chorizo filled piquillo pepper, caramelized onion and quince sauce		17
Basque chicken, fire roasted capsicum, artichoke heart, chorizo DF GF		16
Lemon chorizo DF GF		13
Pork belly, oregano & lemon zest, crackling DF GF		23

LARGE PLATES

Pedro Ximénez slowly braised lamb shank, cauliflower purée, beans, salsa verde, pistachio GF	31
Roasted chicken braised fennel and orange, caper vinaigrette, baguette DF	32.6

PAELLA RICE

La Combinación DF GF :	chicken, chorizo, calamari, prawn, lemon
Arroz Negro DF GF :	calamari, squid ink, prawns, fire roasted capsicum
Paella verde VGN GF :	zucchini, asparagus, spinach, lemon, salsa verde

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

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