

	
Jamón ibérico curado 18 meses	\$45
<i>Ibérico ham 18 months cured</i>	
Chorizo Salamanca y Salchichón	\$30
<i>Salamanca chorizo & spanish style salami</i>	
Selección de embutidos Oe Oe (Jamón ibérico, chorizo Salamanca, salchichón y Queso Manchego)	\$45
<i>Oe Oe Charcuterie board selection, Ibérico ham, Salamanca chorizo, salami, Manchego cheese)</i>	

■ Tablas de Embutidos y Picoteo

Charcuterie boards & snacks

Tabla de quesos (Manchego, Mahón y Azul Campillo)	\$40
<i>Three cheese selection board (Manchego, Mahón & Azul Campillo)</i>	
Queso Manchego curación 12 meses	\$33
<i>Manchego cheese 12 months cured?</i>	
Almendras fritas con sal	\$13
<i>Salted fried almonds</i>	

Aceitunas Aliñadas	\$14
<i>Marinated Spanish olives</i>	
Gilda	\$9
<i>snack skewer of olive, pickle green chilli and cantabria anchovy</i>	
Matrimonio	\$23
<i>Combination of anchovies and white anchovies</i>	

■ Raciones

Starters

Patatas Bravas	\$20
<i>Crispy fried potatoes tossed with bravas sauce.</i>	
Tortilla Española con crema de Txitorra a la sidra	\$18
<i>Spanish potato omelette with Txitorra cooked in cider cream.</i>	
Croquetas de Jamón Ibérico	\$5
<i>Ibérico ham bechamel croquettes</i>	
Croquetas de Chorizo	\$5
<i>Chorizo béchamel croquettes</i>	
Choricitos a Plancha	\$25
<i>Grilled small chorizo</i>	
Pimientos de Padrón	\$18
<i>Padrón peppers, ones are mild other are spicy.</i>	
Pisto Manchego con Huevo y Chorizo	\$23
<i>Simple vegetarian stew with the fresh seasonal vegetables with eggs and chorizo.</i>	
Empanadas del Camino de Santiago	\$24
<i>Three types of Galician style empanadas of tuna, octopus & meat.</i>	
Albóndigas a la Madrileña	\$24
<i>Meatballs in Madrid style sauce with green apple pure & crispy chips.</i>	
Ensaladilla Rusa de gambas al ajillo y pulpo	\$25
<i>Spanish potato salad with carrot, eggs, garlic prawns and octopus.</i>	
Almejas en salsa verde	\$26
<i>Diamond shell clams in a onion & parsley sauce.</i>	
Calamares fritos a la Andaluza	\$25
<i>Andalucian style fried calamari with mayo and lemon.</i>	
Pulpo a la Gallega	\$30
<i>Galician style octopus over boiled potatoes dusted with sweet paprika and finished with salt flakes and olive oil.</i>	
Gambas al ajillo	\$25
<i>Sizzling garlic prawns with cayenne pepper & bread.</i>	
Cazón en adobo	\$25
<i>Cadiz style marinated fish deep fried.</i>	

■ Paella y Arroces

Paella & rice

The secret of Spanish rice dishes is to bring the flavours of the ingredients added during the cooking process to the rice. They are dry rices, where the rice is the main star of the dish. We only use house made stocks of seafood, chicken and beef bones and vegetables, Our rice is Albufera variety imported from the Albufera de Valencia area.

Minimum of 2 People

Paella Velenciana	\$35
<i>The authentic and traditional recipe from Valencia. With Rabbit, Chicken, Green beans, White butter beans and Rosemary</i>	
Arroz de Carne	\$27.5
<i>Chicken, Pork shoulder, Chorizo</i>	
Arroz de Marisco	\$30
<i>Tender calamari, diamond shell clams, blue mussels, king prawns</i>	
Arroz de calamares y Santiaguíño	\$37.5
<i>Moreton bay bugs and calamari</i>	
Arroz negro de marisco	\$30
<i>Calamari, siamond shell clams, blue mussels, king prawns and squid ink</i>	
Arroz meloso de Pato confitado, champiñones y espárragos	\$32.5
<i>Creame rice of Maryland confit duck, mushrooms and green asparagus</i>	
Arroz meloso de Pulpo y Gambas	\$33.5
<i>Creame rice of Octopus prawns tails and calamari</i>	
Arroz de verdura	\$25
<i>This delicious one-pot dish is perfect for staying healthy, as it only contains vegetables and rice. Plus, if you make the vegetable broth from scratch, it's also perfect for vegetarians and vegans.</i>	

■ Carnes

Meats

Cachopo Asturiano con Jamón Ibérico y Queso Mahón con Pimientos del Piquillo y patatas	\$55
<i>Consists of two thin, tenderized beef steaks filled with Jamón Ibérico and Mahón cheese with Piquillo peppers and potatoes. (good to share by two as main)</i>	
Angus con verduras y patatas	\$45
<i>Angus with vegetables and potatoes</i>	
Pollo Roquefort con patatas	\$25
<i>combines the softness of chicken with the intensity of Roquefort cheese</i>	

■ Ensaladas y Acompañamientos

Saladas & Sides

Ensalada Mixta de huevo y atún con aliño de mostaza y vinagre balsámico de uvas Macabeo	\$22
<i>Mixed green salad with tomato, boiled eggs, tuna & olives with mustard & Macabeo grapes balsamic vinegar dressing</i>	
Zanahorias baby a la miel con almendras laminadas	\$16
<i>Dutch baby carrots sautéed in honey tossed with almonds flakes</i>	
Patatas fritas caseras	\$14
<i>Home made bowl of chips skin on</i>	

■ Postres

Desserts

Churros con chocolate	\$18
<i>Spanish Churros with home made chocolate</i>	
Crema Catalana	\$18
<i>Similar to a French crème brûlée, topped with a hardened caramel</i>	
Tarta de Santiago	\$18
<i>Almond cake from Galicia dated right back to the Middle Ages</i>	
Tarta de Queso Vasca	\$18
<i>Burnt Basque Cheese cake</i>	

10% surcharge on holidays