

TAPAS small shared plates

cold

MARCONA ALMONDS GF V roasted rosemary	10
SPANISH OLIVES GF V gordal empeltre arbequina	10
OIL & SHERRY VINEGAR TASTING V Spanish olive oils gran reserva sherry vinegar demi-baguette	15
STUFFED PIQUILLO PEPPERS tuna capers lemon	18
JAMÓN IBERICO Spanish cured pork	22
BOQUERONES GF anchovies balsamic parsley garlic	12
BEETROOT SALAD GF V braised beets pistachio cara cara oranges moscatel vinaigrette	15
SPANISH MEAT & CHEESE PLATE chef curated and imported	45

hot

RABAS GF fried calamari squid ink "allioli"	18
CHORIZO-STUFFED MUSHROOMS GF Spanish chorizo Spanish cheese	18
CROQUETAS DE JAMÓN jamón iberico bechamel	18
PATATAS BRAVAS GF V crispy fried potato sea salt salsa brava	12

DULCES desserts

BASQUE CHEESECAKE GF	13
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BEBIDAS drinks

BURWOOD PILSNER	9
SEASONAL HOUSE MOCKTAIL	8
SAN PELLEGRINO	4
COCA-COLA / DIET COKE	4