

TAPAS small shared plates

cold

MARCONA ALMONDS | GF V 8
dry roasted | rosemary | salt

SPANISH OLIVES | GF V 8
gordal | empeltre | arbequina

OIL & SHERRY VINEGAR TASTING | V 12
Spanish olive oils | gran reserva sherry vinegar | demi-baguette

STUFFED PIQUILLO PEPPERS 16
tuna belly | capers | lemon "allioli"

JAMÓN IBERICO 22
the pinnacle of Spanish cured meat

BOQUERONES | GF 10
anchovies | balsamic | parsley foam

BEETROOT SALAD | GF V 12
salt roasted beets | seasonal fruit | moscatel lemon vinaigrette

SPANISH MEAT & CHEESE PLATE 44 chef curated and imported

hot

RABAS | GF 18
fried calamari | squid ink "allioli"

CHORIZO-STUFFED MUSHROOMS | GF 16
Spanish chorizo | Spanish cheese cream

CROQUETAS DE JAMÓN 16
jamón iberico | bechamel

PATATAS BRAVAS | GF V 10
crispy fried potato | sea salt | spicy sauce

DULCES desserts

BASQUE CHEESECAKE | GF 10

BEBIDAS drinks

BURWOOD PILSNER 9

SEASONAL HOUSE MOCKTAIL 8

SAN PELLEGRINO 4

COCA-COLA / DIET COKE 4

GF gluten free | V vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.