



*Since 2015*  
**Bienvenidos a nuestra casa**

# FOOD DRINKS MENU





13



14



15

## PAELLA - MAINS - DESSERTS

A TRADITIONAL SPANISH RICE DISH ORIGINATING IN MID-19TH CENTURY VALENCIA, PAELLA IS MADE WITH SAFFRON AND A VARIETY OF PROTEINS. OUR PAELLAS ARE FRESHLY PREPARED TO ORDER, SO PLEASE ALLOW UP TO 25 MINUTES WHILE YOU ENJOY YOUR TAPAS. A MINIMUM ORDER IS FOR TWO GUESTS, WITH THE OPTION TO ADD MORE SERVINGS AS NEEDED.

### PAELLA

#### PAELLA DE LA HUERTA [GF/VN]

ZUCCHINI, CAULIFLOWER, BEANS, BROCCOLI, MUSHROOMS, CARROTS, GREEN PEAS & PAELLA SAUCE

PRICE FOR 2 PEOPLE 40  
ADDITIONAL PERSON 20PP

#### PAELLA SERRANA [GF]

CHICKEN THIGH, PORK CHORIZO, GREEN PEAS, CHICKEN STOCK & PAELLA SAUCE

PRICE FOR 2 PEOPLE 48  
ADDITIONAL PERSON 24PP

#### 11 PAELLA DE MARISCO [GF]

FRESH SEAFOOD PAELLA W/ MUSSELS, TIGER/KING PRAWNS, CALAMARI, OCTOPUS, FISH, SEAFOOD STOCK, GREEN PEAS & PAELLA SAUCE

PRICE FOR 2 PEOPLE 52  
ADDITIONAL PERSON 26PP

#### 14 PAELLA MIXTA [GF]

COMBINATION OF FRESH SEAFOOD, CHICKEN THIGH, PORK CHORIZO, SEAFOOD STOCK, PEAS & PAELLA SAUCE

PRICE FOR 2 PEOPLE 58  
ADDITIONAL PERSON 29PP

#### PAELLA ARROZ NEGRA [GF]

BLACK SQUID INK PAELLA W/ SQUID, PORK CHORIZO, KING PRAWNS, MUSHROOMS, FRESH SEAFOOD, GREEN PEAS & SEAFOOD STOCK

PRICE FOR 2 PEOPLE 60  
ADDITIONAL PERSON 30PP

### MAINS

#### IBERIAN BBQ PORK RIBS [GF, P] [HALF RACK] 39

SLOW-COOKED PORK RIBS GLAZED W CANARY ISLAND SMOKY MOJO BBQ SAUCE, BALANCE OF SWEET BBQ RICH & MILD SPICE.

#### 15 SPANISH STYLE LAMB SHANKS [GF] 36

SLOW-BRAISED LAMB SHANKS IN RED WINE, CHICKEN STOCK, & SPANISH SMOKED PAPRIKA, W/ CAPSICUM, CELERY, CARROTS, & TOMATOES

#### 12 GRILLED BARRAMUNDI [GF] 35

W/ ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL (200G)

#### SURF & TURF [GF] 41

GRILLED BLACK ANGUS GRASS-FED EYE FILLET, W/ GARLIC BUTTER PRAWNS, MUSHROOM SAUCE. SERVED W/ CREAMY MASHED POTATOES & SAUTÉED GREEN BEANS. (270-300GM)

#### 13 LINGUINE SEVILLIANA 34

LINGUINE TOSSED WITH KING PRAWNS, CALAMARI, MUSHROOMS, SPINACH, AND PARMESAN, FINISHED WITH SAFFRON AND A DRIZZLE OF TRUFFLE OIL

\*CHOICE OF RED BRAVAS SAUCE OR CREAMY WHITE WINE MUSHROOM SAUCE.

\*VEGETARIAN OR CHICKEN OPTIONS ARE AVAILABLE.

### DESSERTS

#### CHURROS CON CHOCOLATE [V] 16

SPANISH CRISPY DOUGHNUTS TOSSED IN CINNAMON SUGAR AND SERVED WITH WARM DIPPING CHOCOLATE SAUCE & VANILLA ICE CREAM (4)


#### CREMA CATALANA [GF/V] 17

CLASSIC SPANISH DESSERT INFUSED WITH A HINT OF CITRUS & CINNAMON

#### TARTE DE QUESO [V] 20

TRADITIONAL BASQUE CHEESECAKE SERVED WITH A RED BERRY COMPOTE & VANILLA ICE CREAM

THE NUMBERS IN BOXES REPRESENT THE CORRESPONDING PICTURES OF DISHES ON OUR MENU.

 VN: VEGAN GF: GLUTEN FREE V: VEGETARIAN



# LITTLE PLATES-KIDS MEALS DELI BOARDS-SALADS



VN: VEGAN GF: GLUTEN FREE V: VEGETARIAN

## PLATOS PENQUEÑOS LITTLE PLATES/STARTERS

**CEVICHE [GF]** 20  
SHRIMP MARINATED IN LIME, WITH SPANISH SALSA (CUCUMBER, TOMATO, AVOCADO, ONION), SERVED WITH CORN CHIPS.

**PAN Y TOMATE [v/vn]** 14  
SOURDOUGH BREAD TOPPED W/ CHAR GRILLED TOMATO CRUSHED, OLIVE OIL & HERBS MIX (4)

**SYDNEY ROCK OYSTERS [GF]** 26  
OSTRAS DE SYDNEY (3)  
FRESHLY SHUCKED LARGE OYSTERS SERVED WITH HOME-MADE SPANISH SALSA, LEMON, OLIVE OIL, AND CLASSIC MIGNONETTE.

**SMOKED SALMON TARTARE [GF]** 18  
TARTAR DE SALMÓN AHUMADO  
SMOKED SALMON WITH ONION, CAPERS, SOUR CREAM, AND AVOCADO, SERVED WITH CRACKERS.

**PITTA BREAD & TRIO OF DIPS [v]** 19  
PAN DE PITTA CON DIPS Y ACEITUNAS (4)  
PITTA BREAD WITH HUMMUS, TZATZIKI, ROMESCO DIP, AND MARINATED MIXED OLIVES.

**SPANISH GARLIC BREAD [v]** 12  
PAN DE AJO ESPAÑOL (4)  
SPANISH-STYLE GARLIC BREAD TOPPED WITH MANCHEGO CHEESE AND GARLIC BUTTER.

## DELI BOARD SPANISH CURED MEATS

**CHARCUTERIE BOARD [GF/P]** 36  
SPANISH CURED MEAT CUTS (JAMON SERRANO, LOMO, SALAMANCA), OLIVES, MANCHEGO CHEESE, SEASONAL FRUITS, CRACKERS & BREAD

## SALADS (ENSALADAS)

**MEDITERRANEAN SALAD [GF/V/VN]** 17  
ENSALADA MEDITERRÁNEA  
CRISP LETTUCE, TOMATOES, CUCUMBER, RED ONION, CARROT, CAPSICUM, FETTA CHEESE, OLIVES WITH LEMON VINAIGRETTE DRESSING.

**CLASSIC CAESAR SALAD [V]** 18  
ENSALADA CÉSAR  
CRUNCHY LETTUCE, JAMON, PARMESAN, SOFT-BOILED EGG, CROUTONS, AND CAESAR DRESSING.  
• ADD CHICKEN: +7  
• ADD LAMB: +8  
• ADD SMOKED SALMON: +9

## KIDS MEALS NIÑOS (ONLY FOR KIDS 12 OR UNDER) [ALL MEALS \$15]

**CHICKEN SCHNITZEL**  
FRIED CHICKEN TENDERLOIN SCHNITZEL SERVED WITH FRIES AND TOMATO SAUCE.

**LINGUINE NAPOLITANA**  
CLASSIC LINGUINE WITH A RICH TOMATO BASED NAPOLITANA SAUCE & PARMESAN CHEESE.

**FISH & CHIPS**  
CRISPY BATTERED FISH SERVED WITH FRIES, LEMON, AND TOMATO SAUCE.

**KIDS CHEESEBURGER**  
JUICY BEEF PATTY WITH MELTED CHEESE IN A SOFT BUN, SERVED WITH FRIES AND TOMATO SAUCE.  
(KIDS BURGERS: BUN, PATTIES & CHEESE ONLY, NO VEGES OR GREENS)



## SHARING PLATTERS - SIDES

SHARING PLATTERS TYPICALLY REQUIRE 25 TO 30 MINUTES TO PREPARE, PLUS ADDITIONAL WAIT TIME DURING BUSY HOURS. THEY ARE SERVED ALL AT ONCE, WITH PATATAS BRAVAS AND SALAD PROVIDED AS STARTERS WHILE YOU WAIT.

A MINIMUM ORDER IS FOR TWO PEOPLE, WITH ADDITIONAL SERVINGS AVAILABLE PER PERSON.



VN: VEGAN GF: GLUTEN FREE V: VEGETARIAN P: PORK

### SHARING PLATTERS

#### PLATO DE MARISCOS

##### SEAFOOD PLATTER W/ VARITEY SEAFOOD TAPAS:

GARLIC PRAWNS, CALAMARI, MUSSELS, GRILLED OCTOPUS, COD CROQUETTES, SARDINES & RICE. SERVED W/ PATATAS BRAVAS & SPANISH MIXTA SALAD.

PRICE FOR 2 PEOPLE 96  
ADDITIONAL PERSON 48 PP

#### PLATO DE CARNE

##### MEAT PLATTER W/ VARITEY MEAT TAPAS:

LAMB SKEWERS, MEATBALLS, CHORIZO, PORK BELLY, CHICKEN, & JAMON CROQUETTES. SERVED WITH RICE, PATATAS BRAVAS, & SPANISH MIXTA SALAD.

PRICE FOR 2 PEOPLE 94  
ADDITIONAL PERSON 47PP

#### PLATO MIXTO

CHOICE OF 3 SEAFOOD TAPAS & 3 MEAT TAPAS FROM THE TAPAS MENU W/ SIDE OF PATATAS BRAVAS, SALAD, RICE & BREAD

PRICE FOR 2 PEOPLE 98  
ADDITIONAL PERSON 49PP

### SIDES

SAFFRON RICE [GF/V/VN]	10
ULTRA CRISPY CHIPS [GF/V/VN]	10
STEAMED VEGETABLES [GF/V/VN]	13
TOASTED PLAIN BREAD [V/VN]	8
TRUFFLE PARMESAN FRIES [GF/V]	14
GF BREAD W/ OLIVE OIL [V/VN/GF]	10

