

RED/WHITE/ROSE/SPARKLING WINE

SPARKLING WINE / CAVA

| | GLS | BTL |
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| VINO SPARKLING DE CASA <i>SOUTH AUSTRALIA</i> A LIVELY HOUSE SPARKLING WINE W/ BRIGHT CITRUS & TROPICAL FRUIT FLAVOURS. DRY & CRISP, DELIVERING A REFRESHING FINISH. | 9 | 42 |
| FREIXENET CORDON <i>PARELLADA / MACABEO / XAREL-LO - CATALUNYA, SPAIN</i> CRISP, CLEAN, & WELL-BALANCED W/ FRESH APPLE, RIPE PEAR, BRIGHT CITRUS, & A TOUCH OF GINGER. | 11 | 52 |
| FATTORIA DI CALAPPIANO PROSECCO EXTRA DRY <i>DOCG - ITALY</i> ELEGANT PROSECCO W/ FINE BUBBLES, FEATURING GREEN APPLE, PEAR, & A HINT OF ALMOND. PERFECT FOR ANY OCCASION. | - | 65 |

WHITE WINE

| | GLS | BTL |
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| VINO BLANCO DE CASA <i>SOUTH AUSTRALIA</i> CHOICE OF SAUVIGNON BLANC OR CHARDONNAY. | 9 | 39 |
| CAMPO FLORES ORGANIC <i>PARELLADA / MACABEO / XAREL-LO - CATALUNYA, SPAIN</i> PALE YELLOW W/ GOLDEN REFLECTIONS. VIBRANT FRESH FRUITS, QUITE COMPLEX WITH INTENSE PEAR & PEACH FLAVOURS W/ CITRUS FRUIT & A HINT OF GRAPEFRUIT. FLORAL & AROMATIC. | 12 | 58 |
| MOUNT FISHTAIL ALBARIÑO <i>MARLBOROUGH, NEW ZEALAND</i> AROMATIC & CRISP, SHOWCASING LIME ZEST, OYSTER SHELL, & SUBTLE QUINCE ON THE NOSE. THE PALATE IS ELEGANTLY LAYERED W/ NOTES OF APRICOT & MARINE, LEADING TO A REFINED SALINE MINERAL FINISH. | 11 | 52 |
| SENSI FILO PINOT GRIGIO <i>TERRA SICILIA, ITALY</i> CRISP & REFRESHING W/ NOTES OF GREEN APPLE, PEAR, & A DELICATE FLORAL FINISH. | 14 | 67 |
| KONO SAUVIGNON BLANC <i>MARLBOROUGH, NEW ZEALAND</i> A VIBRANT AND EXPRESSIVE SAUVIGNON BLANC FROM MARLBOROUGH, BURSTING WITH FRESH TROPICAL FRUIT FLAVOURS AND A CRISP, ZESTY FINISH. | - | 68 |
| SCHILD ESTATE RIESLING <i>CLARE VALLEY, AUSTRALIA</i> BRIGHT LEMON AND LIME CITRUS WITH CRUNCHY GREEN APPLE & PERFUMED FLORAL NOTES. A LIVELY NATURAL ACIDITY CREATES A REFRESHING, VIBRANT PALATE. | - | 66 |
| ANDELUNA BLANC DE MALBEC <i>ARGENTINA</i> A RARE WHITE MALBEC W/ FRESH ACIDITY, STONE FRUIT FLAVOURS, & SUBTLE FLORAL NOTES. UNIQUE & ELEGANT. | - | 74 |

ROSÉ WINE

| | GLS | BTL |
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| LEZ ARTS GRIS DE GRENACHE <i>IGP - FRANCE</i> A DRY, ELEGANT ROSÉ FROM FRANCE, OFFERING CRISP NOTES OF STRAWBERRY, RASPBERRY, & A HINT OF MEDITERRANEAN HERBS, PERFECT FOR WARM AFTERNOONS. | 11 | 54 |
| "MIA" SHIRAZ ROSÉ <i>HUNTER'S VALLEY, AUSTRALIA</i> THIS VIBRANT AUSTRALIAN ROSÉ SHOWCASES LUSH FLAVOURS OF RED BERRIES & SUBTLE SPICE, WITH A REFRESHING AND SMOOTH FINISH. | 12 | 57 |

RED WINE

| | GLS | BTL |
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| VINO TINTO DE CASA <i>CHOICE OF SHIRAZ, CABERNET MERLOT, PINOT NOIR - SOUTH AUSTRALIA</i> OUR HOUSE RED WINES ARE A FINE SELECTION, RICH FLAVOURS OF DARK FRUITS, SUBTLE SPICES, AND DELICATE RED BERRIES. | 9 | 42 |
| OTOÑAL TINTO <i>85% TEMPRANILLO, 10% GARNACHA, 5% MAZUELO - RIOJA, SPAIN</i> DEEP CHERRY COLOUR WITH AN INTENSE DRY NOSE AND LONG, EXPRESSIVE PALATE. | 10 | 47 |
| TRAPICHE VINEYARD MALBEC <i>ARGENTINA</i> RIPE AROMAS OF CASSIS & BLACKBERRIES W/ HINTS OF TAR. FULL-BODIED & SMOOTH. | 11 | 54 |
| BONVILLA FIRST RELEASE SHIRAZ <i>HUNTER VALLEY, NSW</i> A BOLD & VIBRANT SHIRAZ W/ RICH FLAVOURS OF DARK PLUM, BLACKBERRY, & PEPPERY SPICE. SMOOTH & LINGERING FINISH. | 13 | 62 |
| DE ALTO AMO RIOJA TEMPRANILLO <i>CRianza - RIOJA, SPAIN</i> PERFECTLY BALANCED WITH RIPE RED BERRY FRUITS, MOCHA, WOOD SPICE, & VANILLA. BRIGHT ACIDITY COMPLEMENTS THE SWEET FRUITS, CREATING A WELL-ROUNDED AND HARMONIOUS WINE. | 14 | 67 |
| PRÄMIE SHIRAZ <i>BAROSSA VALLEY, AUSTRALIA</i> THIS LIMITED-RELEASE SHIRAZ OFFERS CREAMY VANILLA, DARK FRUITS, & HINTS OF COFFEE AND PEPPER SPICE. A DEEP, CHEWY PALATE WITH VIBRANT ACIDITY LEADS TO A LONG, ELEGANT FINISH. | - | 109 |
| CARGO CULT <i>PINOT NOIR - ORANGE, NSW</i> A SMOOTH & DELICATE PINOT NOIR W/ NOTES OF CHERRY, RASPBERRY, & EARTHY SPICE, SHOWCASING THE ELEGANCE OF THE ORANGE REGION. | - | 59 |
| ANDELUNA LADERA RED BLEND <i>MERLOT, MALBEC, CABERNET SAUVIGNON - ARGENTINA</i> RICH LAYERS OF DARK FRUITS, PLUM, & BLACKBERRIES, W/ A TOUCH OF OAK & VELVETY TANNINS. | - | 67 |
| LUIS CAÑAS CRIANZA <i>TEMPRANILLO - RIOJA, SPAIN</i> MULTI-AWARD-WINNING CRIANZA W/ A FRUITY CHARACTER, MEDIUM BODY, ROUND TANNINS, & A FRESH, BLACK-FRUIT FINISH. | - | 76 |
| CHATEAU LA ROSE BELLEVUE <i>CABERNET SAUVIGNON/MERLOT - FRANCE</i> A BOLD & STRUCTURED BLEND W/ NOTES OF BLACKCURRANT, DARK CHOCOLATE, & CEDAR, LEADING TO A REFINED FINISH. | - | 78 |
| LUIS CAÑAS RESERVA <i>TEMPRANILLO, GRACIANO - RIOJA, SPAIN</i> FROM A CELEBRATED WINERY W/ OVER 40 YEARS OF EXPERIENCE. RICH COLOUR & ELEGANT NOSE W/ AROMAS OF RIPE FRUIT, WOOD, & COFFEE. GREAT STRUCTURE & JUICY TANNINS. AGED 18 MONTHS IN BARREL & 18 MONTHS IN | - | 105 |
| PASIONADO <i>MALBEC - ARGENTINA</i> A LUXURIOUS, FULL-BODIED MALBEC W/ INTENSE BLACKBERRIES, DARK CHOCOLATE, VANILLA, & VELVETY TANNINS FOR A LONG, ELEGANT FINISH. | - | 149 |
| MUGA SELECCIÓN ESPECIAL RESERVA <i>TEMPRANILLO, GRENACHE, GRACIANO - RIOJA, SPAIN</i> MEDIUM TO FULL-BODIED & HARMONIOUS, W/ TOBACCO, SPICY OAK, COFFEE, & SMOKE. LONG SPICE FINISH W/ ULTRA-FINE TANNINS. 96 WINE ENTHUSIAST 95 ROBERT PARKER 94 JAMES SUCKLING | - | 158 |

VERMUT

"In Spain, vermut is enjoyed neat or on ice - perfect to start or end your meal."
Served w/ Campari, bitters, olives, & orange on ice.

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| VERMUT ROJO | 18 |
| VERMUT BLANCO | 18 |

BEERS/SANGRIA/COCKTAILS

BEER

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| SYDNEY BEER CO. LAGER (TAP BEER) | 10 |
| LOCAL LAGER (4.6% ABV) LIGHT-BODIED & REFRESHING W/ A SUBTLE MALT FINISH, GREAT FOR ANY MEAL. | |
| ESTRELLA DAMM | 11 |
| BARCELONA LAGER(4.5% ABV) A SMOOTH & REFRESHING LAGER FROM SPAIN, PERFECT FOR PAIRING W/ TAPAS. | |
| SAN MIGUEL RED HORSE | 12 |
| STRONG AMBER LAGER(8.0% ABV) A FULL-BODIED, EXTRA-STRONG AMBER LAGER W/ RICH FLAVOURS & A HIGHER ALCOHOL CONTENT. | |
| COOPER'S PALE ALE | 10 |
| AUSTRALIAN PALE ALE(4.8% ABV) FRUITY W/ A CRISP, REFRESHING FINISH—PERFECT FOR A RELAXED DINING EXPERIENCE. | |
| STONE & WOOD PACIFIC ALE | 11 |
| CRAFT PALE ALE(4.4% ABV) A SMOOTH, EASY-DRINKING PALE ALE W/ TROPICAL FRUIT AROMAS. | |
| ZERO ALCOHOL BEER (0.0%) | 8 |
| CRISP ALCOHOL-FREE OPTION. A REFRESHING NON-ALCOHOLIC CHOICE FOR DESIGNATED DRIVERS OR NON-DRINKERS. | |

CIDERS

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| REKORDERLIG STRAWBERRY-LIME CIDER | 12 |
| FRUITY & REFRESHING CIDER(4.0% ABV) A SWEET BALANCE OF STRAWBERRY & LIME W/ A TANGY TWIST—PERFECT FOR A REFRESHING SIP. | |
| SOMERSBY APPLE CIDER | 10 |
| CLASSIC APPLE CIDERNA LAGER(4.5% ABV) A SMOOTH, CRISP APPLE CIDER THAT'S BOTH REFRESHING & BALANCED. | |

SPANISH SHERRY

Served in 70ml pours

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| OLOROSO | 14 |
| ALCOHOL: 17% AGING: 10 YEARS DRY & NUTTY W/ HAZELNUT & VANILLA NOTES. | |
| CREAM | 14 |
| ALCOHOL: 17% AGING: 10 YEARS DRY & NUTTY W/ HAZELNUT & VANILLA NOTES. | |
| FINO | 14 |
| ALCOHOL: 15% AGING: 3.5 YEARS CRISP & DRY W/ APPLE & ALMOND FLAVOURS. | |
| PEDRO XIMÉNEZ | 15 |
| ALCOHOL: 15% AGING: 3.5 YEARS FRESH, DRY, & ELEGANT. | |

SPANISH DESSERT LIQUORS

Served as a shot on the rocks or neat.

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| HORCHATA LIQUEUR | 10 |
| CREAMY VALENCIA-STYLE HORCHATA INFUSED W/ LICOR 43. | |
| ZOCO PACHARÁN | 14 |
| WILD PLUM LIQUEUR W/ HINTS OF ANISE, COFFEE, & VANILLA. | |
| LICOR 43 | 10 |
| CLASSIC MEDITERRANEAN LIQUEUR W/ VANILLA & SPICE NOTES. | |

SANGRIA

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| | 1L | 1.5L |
| TRADITIONAL SANGRIA | 14 | 45 55 |
| RED, WHITE, OR ROSÉ W/ FRESH FRUITS, BRANDY, TRIPLE SEC, SODA, & APPLE JUICE. | | |
| FIESTA BLUE SANGRIA | 16 | 50 60 |
| SPARKLING WINE, BLUE CURAÇAO, VODKA, & GIN FOR A SIGNATURE TWIST. | | |
| AGUA DE VALENCIA | 16 | 50 60 |
| SPANISH CAVA W/ ORANGE & GRAPEFRUIT JUICE, GIN, & VODKA. | | |

SIGNATURE COCKTAILS

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| BESAME | 25 |
| MEZCAL & TEQUILA W/ GR& MARNIER, FRESH LIME JUICE, LYCHEE, & PASSIONFRUIT. SMOKY SEA SALT RIM. | |
| OCEANO AZUL | 26 |
| BLUE CURAÇAO, COCONUT RUM, LAVENDER LIQUEUR, PINEAPPLE JUICE, & LIME JUICE. | |
| COLA LLAMEANTE | 24 |
| GIN, ST. GERMAIN, WATERMELON JUICE, LAVENDER LIQUEUR, & A HINT OF CUCUMBER JUICE. | |
| BLACK FOREST MARTINI | 24 |
| VODKA, CRÈME DE CACAO, FRESH RASPBERRY PUREE, CHOCOLATE LIQUEUR, & A DASH OF ESPRESSO. | |
| DOS NOVIAS | 23 |
| PEACH & BANANA LIQUEUR W/ COCONUT RUM, CITRUS JUICES, & A SPLASH OF CAVA FOR EFFERVESCENCE. | |
| MARAVILLOSA | 25 |
| CHARTREUSE, LYCHEE LIQUEUR, PINEAPPLE JUICE, CRANBERRY JUICE, & FRESH MINT. | |

CLASSIC COCKTAILS

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| MARGARITA | 21 |
| TEQUILA, TRIPLE SEC, AGAVE, & FRESH LIME, SERVED ON A SALTED RIM. ALSO AVAILABLE IN SPICY MARGARITA OR COCONUT MARGARITA VARIATIONS (+2). | |
| MINT MOJITO | 21 |
| RUM, FRESH MINT, LIME JUICE, DEMERARA SUGAR, & SODA WATER. | |
| SPANISH PORNSTAR MARTINI | 23 |
| VODKA, PASSIONFRUIT LIQUEUR, PUREE, VANILLA, & A SPLASH OF FRESH PROSECCO. | |
| PALOMA | 22 |
| BLANCO TEQUILA, FRESH GRAPEFRUIT JUICE, LIME, & A PINCH OF SEA SALT | |
| ROSÉ TOM COLLINS | 22 |
| PINK GIN, RASPBERRY, LEMON, ELDERFLOWER LIQUEUR, & SODA WATER. 24 NEGRONI GIN, CAMPARI, BITTERS, & SPANISH VERMOUTH. | |
| SALTED CARAMEL ESPRESSO MARTINI | 22 |
| VODKA, ESPRESSO, & SALTED CARAMEL SYRUP. | |
| PIÑA COLADA | 23 |
| RUM, PINEAPPLE, PASSIONFRUIT, & RICH COCONUT MILK. | |
| SMOKY OLD-FASHIONED | 24 |
| BOURBON, BITTERS, & SUGAR W/ A SMOKY FINISH. | |
| SOURS | 25 |
| CHOOSE WHISKEY, MIDORI, AMARETTO, OR PISCO W/ LIME, SIMPLE SYRUP, & EGG WHITE. | |
| LONG ISLAND ICED TEA | 28 |
| GIN, VODKA, TEQUILA, RUM, TRIPLE SEC, & COKE. | |

MOCKTAILS/ HOT & SOFT DRINKS

MOCKTAILS

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| VIRGIN MOJITO FRESH MINT, LIME JUICE, DEMERARA SUGAR, & SODA WATER. | 15 |
| TROPICAL BLISS MANGO PUREE, PINEAPPLE JUICE, PASSIONFRUIT SYRUP, & SODA WATER. | 16 |
| PEACH SUNRISE PEACH JUICE, ORANGE JUICE, GRENADINE, & SODA WATER. | 16 |
| GO GUAVA GUAVA JUICE, LIME, COCONUT SYRUP, PINEAPPLE JUICE, SODA WATER & FRESH MINT. | 16 |



HOT DRINKS

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| TEAS ENGLISH BREAKFAST EARL GREY CHAMOMILE GREEN TEA LEMONGRASS & GINGER CHAI TEA | 6 |
| COFFEE & HOT BEVERAGES -ESPRESSO PICCOLO MACCHIATO | 4 |
| -LATTE FLAT WHITE CHAI LATTE CAPPUCINO HOT CHOCOLATE LONG BLACK MOCHA | 5 |
| -DOUBLE ESPRESSO | 5 |



SOFT DRINKS

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| SODAS PEPSI PEPSI MAX SUNKIST LEMONADE SOLO | 5 |
| GINGER BEER | 7 |
| JUICES ORANGE APPLE WATERMELON PINEAPPLE | 10 |
| LEMON LIME BITTERS | 7 |
| STILL WATER | 5 |
| SPARKLING WATER | 10 |



WHISKEY / BRANDY / TEQUILA

WHISKEY

All spirits can be served w/ mixers (Coke, Lemonade, Soda, or Juice) for an additional 4.

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| JOHNNIE WALKER RED LABEL | 8 |
| JOHNNIE WALKER BLACK LABEL | 9 |
| JOHNNIE WALKER BLUE LABEL | 25 |
| JIM BEAM BOURBON WHISKEY | 9 |
| WILD TURKEY BOURBON WHISKEY | 9 |
| TOKI JAPANESE WHISKEY | 9 |
| JAMESON IRISH WHISKEY | 9 |
| CHIVAS REGAL SCOTCH WHISKEY | 9 |
| DIMPLE 12-YEAR-OLD SCOTCH WHISKEY | 9 |
| GLENFIDDICH SINGLE MALT WHISKEY | 10 |
| LARK SINGLE MALT WHISKEY | 16 |
| CAPTAIN MORGAN BLACK | 9 |
| BACARDI WHITE | 9 |
| MALIBU COCONUT RUM | 8 |
| HOUSE RUM | 8 |

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| HOUSE GIN | 8 |
| FOUR PILLARS BLOODY SHIRAZ GIN | 11 |
| FOUR PILLARS RARE DRY GIN | 11 |
| ROKU JAPANESE GIN | 11 |
| TANQUERAY GIN | 10 |
| BOMBAY SAPPHIRE GIN | 10 |
| HENDRICKS GIN | 12 |

VODKA

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| HOUSE VODKA | 8 |
| GREY GOOSE FRENCH VODKA | 12 |
| CÎROC FRENCH VODKA | 10 |
| MANY SPIRITS BOTANICAL VODKA | 10 |
| HAKU JAPANESE VODKA | 9 |
| SMIRNOFF VODKA | 9 |
| ABSOLUT VODKA | 9 |

RUM

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| BUNDABERG | 8 |
| CAPTAIN MORGAN SPICED | 8 |

BRANDY

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| SPANISH BRANDY | 8 |
| FRENCH BRANDY | 10 |

TEQUILA

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| HOUSE TEQUILA | 8 |
| SIERRA SILVER | 8 |
| 1800 SILVER | 12 |
| 1800 COCONUT | 12 |
| DON JULIO | 14 |
| PATRON REPOSADO | 14 |
| PATRON SILVER | 14 |
| PINK TEQUILA | 12 |
| MEZCAL TEQUILA | 10 |

LIQUEUR APERITIFS

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| TIA MARIA (CHOCOLATE LIQUEUR) | Shots: 9 (Prices vary w/ mixers) |
| SOUR MONKEY (APPLE LIQUEUR) | |
| BAILEYS IRISH CREAM | |
| KAHLUA (COFFEE LIQUEUR) | |
| MIDORI (MELON LIQUEUR) | |
| WILD TURKEY AMERICAN HONEY | |
| FIREBALL (CINNAMON WHISKEY) | |
| JÄGERMEISTER (GERMAN HERBAL LIQUEUR) | |
| LIQUOR 43 (SPANISH SECRET LIQUEUR) | |
| SAMBUCA (WHITE OR BLACK) | |
| ALIZÉ BLEU (COGNAC LIQUEUR) | |
| CAMPARI (BITTER APERITIF) | |
| APEROL (APERITIVO) | |
| LIMONCELLO (LEMON LIQUEUR) | |
| SCHNAPPS (PEACH, BUTTERSCOTCH) | |

COGNAC

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| MEUKOW VSOP | 10 |
| HENNESSY | 10 |

FUNCTION PACKAGES

At Lola Cocina Spanish Restaurant, we offer thoughtfully crafted packages to make your event memorable.

PREMIUM PACKAGE

\$57 PP

INCLUDES: STARTER, TAPAS, PAELLA, SALAD & DESSERT.
A WELL-ROUNDED EXPERIENCE FEATURING AUTHENTIC SPANISH FLAVOURS.

STARTERS

CHARCUTERIE BOARD [GF]

A SELECTION OF PREMIUM SPANISH-CURED MEATS (JAMON SERRANO, LOMO, SALAMI), MANCHEGO CHEESE, MIXED OLIVES, CRACKERS, & CRUSTY BREAD.

PITTA BREAD & TRIO OF DIPS [V]

FRESH PITTA BREAD SERVED WITH HUMMUS, TZATZIKI, AND ROMESCO DIP.

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

GARLIC PRAWNS COOKED W/ EXTRA VIRGIN OLIVE OIL, CHILLI, ONION, SHALLOTS, & TOMATOES.

CHORIZO [GF/P]

GRILLED SPANISH CHORIZO GLAZED WITH PEDRO XIMÉNEZ SHERRY.

FOR THE TABLE

ENSALADA MIXTA [GF/V]

GARDEN SALAD WITH SPANISH SALAD DRESSING.

PATATAS BRAVAS [GF/V]

CLASSIC FRIED POTATOES WITH BRAVAS SAUCE & AIOLI.

MAIN COURSE (FOR THE TABLE)

PAELLA MIXTA [GF/P]

A TRADITIONAL PAELLA FEATURING SEAFOOD, CHICKEN, CHORIZO, SAFFRON RICE, & SOFRITO.

DESSERT

CHURROS CON CHOCOLATE [V]

HOMEMADE CHURROS WITH CHOCOLATE SAUCE & VANILLA ICE CREAM.

COMPLETE DELUXE PACKAGE

92 PP

INCLUDES: STARTER, TAPAS, MAINS, SALAD, DESSERT, HOT BEVERAGES & UNLIMITED SANGRIA FOR 2 HOURS (RSA APPLIES) + SOFT DRINKS

STARTERS

CHARCUTERIE BOARD [GF]

A SELECTION OF PREMIUM SPANISH-CURED MEATS (JAMON SERRANO, LOMO, SALAMI), MANCHEGO CHEESE, MIXED OLIVES, CRACKERS, & CRUSTY BREAD.

PITTA BREAD & TRIO OF DIPS [V]

FRESH PITTA BREAD SERVED WITH HUMMUS, TZATZIKI, AND ROMESCO DIP.

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

GARLIC PRAWNS COOKED W/ EXTRA VIRGIN OLIVE OIL, CHILLI, ONION, SHALLOTS, & TOMATOES.

CHORIZO [GF/P]

GRILLED SPANISH CHORIZO GLAZED WITH PEDRO XIMÉNEZ SHERRY.

FOR THE TABLE

ENSALADA MIXTA [GF/V/VN]

GARDEN SALAD WITH SPANISH SALAD DRESSING.

PATATAS BRAVAS [GF/V/VN]

CLASSIC FRIED POTATOES WITH BRAVAS SAUCE & AIOLI.

MAINS

(CHOICE OF 1 MAIN PER PERSON, PAELLA IS MIN. 2 PER PERSON)
VEGETARIAN & VEGAN OPTIONS AVAILABLE ON REQUEST

SPANISH STYLE LAMB SHANKS [GF]

TENDER LAMB SHANKS SLOW-COOKED WITH SPANISH SPICES, RED WINE, & SEASONAL VEGETABLES, SERVED WITH MASHED POTATOES.

BARRAMUNDI FILLET [GF]

WITH ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL

PAELLA MIXTA [GF/P]

CLASSIC COMBINATION PAELLA WITH A MIX OF SEAFOOD, CHICKEN, CHORIZO, SEAFOOD STOCK, SOFRITO & GREEN PEAS

DESSERT

CHURROS CON CHOCOLATE [V]

HOMEMADE CHURROS WITH CHOCOLATE SAUCE & VANILLA ICE CREAM.

HOT BEVERAGES

COFFEE AND A SELECTION OF PREMIUM TEAS.
UNLIMITED SANGRIA FOR 2 HOURS

DELUXE PACKAGE

\$73 PP

INCLUDES: STARTER, TAPAS-MAINS COURSE CHOICE- DESSERTS - HOT DRINKS: INDULGE IN A FULL-COURSE SPANISH DINING EXPERIENCE.

STARTERS FOR THE TABLE

CHARCUTERIE BOARD [GF]

A SELECTION OF PREMIUM SPANISH-CURED MEATS (JAMON SERRANO, LOMO, SALAMI), MANCHEGO CHEESE, MIXED OLIVES, CRACKERS, & CRUSTY BREAD.

PITTA BREAD & TRIO OF DIPS [V]

FRESH PITTA BREAD SERVED WITH HUMMUS, TZATZIKI, AND ROMESCO DIP.

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

GARLIC PRAWNS COOKED W/ EXTRA VIRGIN OLIVE OIL, CHILLI, ONION, SHALLOTS, & TOMATOES.

CHORIZO [GF/P]

GRILLED SPANISH CHORIZO GLAZED WITH PEDRO XIMÉNEZ SHERRY.

FOR THE TABLE

ENSALADA MIXTA [GF/V/VN]

GARDEN SALAD WITH SPANISH SALAD DRESSING.

PATATAS BRAVAS [GF/V/VN]

CLASSIC FRIED POTATOES WITH BRAVAS SAUCE & AIOLI.

MAINS (CHOICE OF 1 PER PERSON)

SPANISH STYLE LAMB SHANKS [GF]

TENDER LAMB SHANKS SLOW-COOKED WITH SPANISH SPICES, RED WINE, & SEASONAL VEGETABLES, SERVED WITH MASHED POTATOES.

BARRAMUNDI FILLET [GF]

PAN-SEARED BARRAMUNDI SERVED WITH ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL.

PAELLA MIXTA [GF/P]

A TRADITIONAL SPANISH PAELLA WITH A MIX OF SEAFOOD, CHICKEN, & CHORIZO.

DESSERT

CHURROS CON CHOCOLATE [V]

HOMEMADE CHURROS SERVED WITH RICH CHOCOLATE DIPPING SAUCE & VANILLA ICE CREAM.

HOT BEVERAGES

COFFEE OR A SELECTION OF PREMIUM TEAS.

DRINKS PACKAGE

PRICE: 49 PER PERSON

INCLUDES: A SELECTION OF SOFT DRINKS, HOUSE RED WINE, HOUSE WHITE WINE, HOUSE SANGRIA, & HOUSE BEER.

FOR AN ADDITIONAL EXPERIENCE, ENJOY ANY COCKTAILS FROM OUR CLASSICS & COCKTAILS MENU FOR A SUPPLEMENT OF 26 PER PERSON.

TERMS & CONDITIONS FOR THE DRINKS PACKAGE

- A 2-HOUR SERVICE LIMIT APPLIES TO THE DRINKS PACKAGE.
- MULTIPLE ORDERS AT ONE TIME ARE NOT ALLOWED.
- ADDITIONAL CHARGES APPLY FOR EXTENDED SERVICE.
- ALL WINES ARE SERVED BY THE GLASS. SPIRITS ARE NOT INCLUDED.

Important Notes:

- A minimum of 6 guests is required with one package per table.
- Please inform us of any dietary requirements in advance.
- We cater to all dietary preferences, including vegetarian, gluten-free (GF), vegan (VN), Halal, and specific allergies.

VN: Vegan | P: Pork | GF: Gluten-Free | V: Vegetarian