

TAPA SIZE for 1 - 2 people

ENTRÉE SIZE for 3 - 4 people

G = Gluten Free N = Contains Nuts

From the Subsolo Deli

\$ Tapa / \$ Entree

Black Olive Sour Dough Bread with Spanish Olive Oil	2
Smoked Paprika Almonds G,N	5
Roasted Spanish Olives G	8
Patatas Bravas G	8
Tortilla de la Casa G	14
Baby Squid & Shaved Chorizo Salad with Roasted Garlic, Heart of Palm & Wild Rocket G	16 / 22
Peri-Peri Chicken Salad with Crisp Jamon, Manchego Cheese, White Anchovies & Quail Egg	16 / 22
Warm Lamb Salad with Minted Fig & Pomegranate Dressing G	16 / 22
Sliced Spanish Jamon G	16 / 22
Cured Meat Deli Board with Jamon, Spanish Lomo, Salami, Chorizo, Olives, Mushrooms & Baguette	22 / 29

Seafood Tapas

\$ Tapa / \$ Entree

Paprika Salt & Pepper Squid with Saffron Mayonnaise g	14 / 21
Crunchy Bacalao (Salt-Cod) Croquettes on Aioli	17 / 24
Steamed Mussels in Tomato, Green Olive & Chilli Broth g	17 / 24
Sardine Fillet Ceviche with a Sun Dried Tomato salad g	17 / 24
Whole Baby Squid stuffed with Paella on Anchovy Butter g	18 / 26
Sautéed Prawns in Spanish Verdejo & Garlic Cream Sauce g	20 / 28
King Prawns wrapped in Jamon with Quince Aioli g	24 / 32

Spanish Paella

Per Pan

Paella Valenciana with Chicken, Pork Chorizo & Seafood g	39
Vegetarian Paella with Saffron, Paprika & Four Mushrooms g	32

PORTUGUESE ESPETADAS
CHARCOAL SPIT-ROASTED SKEWERS

Straight from the Charcoal Fire to Your Table
Serve Yourself - Traditional Portuguese Style!

Portuguese Chicken

Thigh Fillet with Spicy Peri-Peri g 32

Picanha - 350gm

Rump Steak with Traditional
Rock Salt Crust g 32

Costela de Porco

Pork Ribs with Chilli BBQ Glaze g 32

Misto Completo

Rump, Chorizo, Chicken & Morcilla 36

Vegetariano

Grand Espetada of Coal Fire
Vegetables, Haloumi & Tofu 26

All Subsolo Espetadas are served with
a great range of Side Dishes including
Patatas Bravas, Greens of the Day
& Spanish Garden Salad

Degustation Menu 1

\$60 p/person

With 4 Matching Spanish Wines + \$25 p/person

Sliced Jamon Serrano & Hot Roasted Olives

Paprika Salt & Pepper Squid with Saffron Mayonnaise

Baked Piquillo Peppers with Goats Cheese & Roasted Pine Nuts

Meatballs with Melting Manchego Cheese Centres on Romesco

Portuguese Espetada Grill

Peri-Peri Chicken or Salted Rump Steak

Crema Catalana with Bruleed Crust & Quince

Degustation Menu 2

\$75 p/person

With 5 Matching Spanish Wines + \$30 p/person

Cured Meat Plate with Jamon, Lomo, Salami, Rodríguez
Chorizo, Olives, Mushrooms & Baguette

Crunchy Bacalao Salt Cod Croquettes on Aioli

Field Mushrooms topped with Pistachio & Currant Couscous

Baby Squid stuffed with Paella on Burnt Anchovy Butter

Warm Lamb Salad with Minted Fig & Pomegranate Dressing

Portuguese Espetada Grill

Peri-Peri Chicken, Salted Rump Steak or Misto

Churros Doughnuts filled with Dulce de Leche, Spanish
Chocolate Sauce & Honey Nougat Ice Cream

DESSERTS

Crema Catalana with Quince Purée Bruleéd at your table a	15
Churros filled with Dulce de Leche, Spanish Chocolate Sauce g Honey Nougat Ice Cream	16
Hot Chocolate Pudding with Melting Chocolate Centre, Chocolate Sauce g Vanilla Bean Ice Cream	15
Spanish Summer Rice Pudding a	14
Subsolo Cheese Plate	21

DESSERT WINE

glass / Bottle

Primitivo Quiles Moscatel - Costa Blanca 375ml	9 / 45
Gandía Fusta Nova Moscatel - Valencia 500ml	12 / 57