



PARA PICAR

Moorish Bites

BOQUERONES	\$9
White Anchovies on Croutons, Herbs & Oil	
PIMIENTOS DE PADRÓN G,V - Some Very Spicy (Seasonal)	\$12
Bite Size Pan-fried 'Russian Roulette' Peppers	
POPURRÍ DE ACEITUNAS ASADAS G,V	\$9
Roasted Medley of Olives	
QUESO MANCHEGO MADURO G,V.....	\$12
Aged Sheep's Cheese from La Mancha with Lavosh.	
ALMENDRAS AHUMADAS CON PIMENTÓN G,V,N	\$6
Smokey Paprika Almonds	
PAN CATALÁN v	\$8
Toasted Baguette with Tomato, Garlic & Oil Rub	

IBERIAN COLD CUTS

Sliced to Order with Fresh Baguette (Baguette contains Gluten)

EMBUTIDOS	\$25
Deli Board-3 x Cold Cuts, Manchego, Baguette & Pickles	



FUET ANIS & SALAMI DE LOS RODRÍGUEZ \$12
Rodriguez Bros Cured Fennel Chorizo & Salami

JAMÓN SERRANO \$14
Cured Ham - Imported - España.

TAPAS

Tasting Plates for up to 3 persons

ENSALADA DE CORDERO CON HIGO ACUÑADO G \$17
Lamb Salad w/ Mint, Marinated Figs & Pomegranate.

SARDINAS FRITAS R \$16
Fresh Fillets of Flash-Fried Sardines w/ Tomato Salsa

CALAMAR PIMENTÓN G \$16
Paprika Salt & Pepper Baby Squid w/ Sofrito Sauce

CROQUETAS DE MANCHEGO \$14/18
Cheesy Manchego Croquettes (3 or 4 pc)

CROQUETAS DE BACALAO R \$16/22
Salt Cod Croquettes (4 or 6 pc)

FLORES DE CALABACÍN V,R \$20/28
Zucchini Flowers filled w/ Spanish Cheese (4 or 6 pc)
*Contains Blue Cheese



CHORIZO DE CERDO Y POLLO CON MORCILLA G	\$18
Salt Cod Croquettes (4 or 6 pc)	
TORTILLA DE LA CASA V,G	\$15
Traditional Spanish Vegetarian House Tortilla	
PIQUILLO RELLENOS CON RAGÚ DE CORDERO G.....	\$18
Piquillo Peppers filled with Fennel & Lamb Ragout	
CHAMPIÑONES AL AJILLO CON HALOUMI G, V	\$14
Sautéed Garlic Mushrooms with Spinach & Haloumi	
ALBÓNDIGAS CON MANCHEGO EN ROMESCO N	\$18
Spanish Meatballs with Cheese and Romesco Sauce	
MEJILLONES AL AJILLO EN SALSA DE VERDEJO G	\$22
Mussels in a Creamy Garlic White Wine Sauce w/ Bread	
PANCETA DE CERDO CON MANZANAS CALVADOS G	\$20/24
Pork Belly with Calvados Apples & Jerez (3 or 4 pc)	
BOLAS DE PAELLA	\$16
Paella balls w Chicken & Pork Chorizo on Salsa Verde	
FILETE DE CADERA CON PIMENTÓN G	\$18
Paprika Rubbed Sliced Rump w/ Chimichurri Butter & Padrón Peppers (some peppers may be very hot).	
VERDURAS CON TOFU, HALOUMI Y GARBANZOS G, V	\$17
Roasted Vegetables with Tofu, Haloumi & Chickpea	
PATATAS BRAVAS G, V.....	\$12
Fried Potatoes with Fiery Spicy Tomato Sauce	



PATATAS ALLIOLI G, V \$10
Fried Potatoes with Allioli

ICEBERG, JAMÓN, VALDEÓN Y NUECES G, N \$10
Iceberg, Crisp Jamón, Blue Cheese Dressing & Walnuts

PAELLA

3 to 4 persons as a Tapa - 1 to 2 persons as a Main Course

SUBSOLO G \$36
Chicken & Pork Chorizo

MARISCO G \$38
Seafood – Clams, Mussels, Squid & Scallops

VEGETARIANA CON AZAFRÁN Y PIMENTÓN V,G \$34
Vegetarian with Saffron & Pimentón



ESPETADAS– SUBSOLO GRILLS

All Grills for 1 to 2 persons as a main course

Specialty Barbeque – served with Pimentón Chips & Spanish Ensalada

FILETE DE CADERA G	\$34
Grain Fed Rump Cap - 350gm	
FILETE DE CADERA - WAGYU G	\$48
Marble Score 6+ Grain Fed Wagyu Rump Cap - 350gm	
FILETE DE CORDERO G	\$42
Marinated Lamb Rump - 350g	
FILETE DE POLLO CON PERI PERI G	\$34
Chicken Thigh Fillet with Peri Peri Glaze - 350gm	
PANCETA DE CERDO CON CHORIZO.G.....	\$38
Pork Belly with Chorizo - 350gm	
PARRILLADA MIXTA G	\$38
Rump Cap, Chicken, Pork Belly, Morcilla – 350 gm	



Set Menu 1 (Min 2 Guests)

\$52 p/person + \$20 p/person with 3 Matching Spanish Wines

Black Olive Sourdough & Spanish Olive Oil
Paprika Salt & Pepper Squid with Guindillas & Sofrito
Spanish Meatballs with Cheese & Romesco Sauce
Sautéed Garlic Mushrooms with Haloumi & Spinach

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Espetada Grill - Chicken / Rump / Pork Belly
Served with Pimentón Chips & Spanish Ensalada

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Churros filled with Toffee & Ice Cream

Set Menu 2 (Min 2 Guests)

\$65 p/person + \$25 p/person with 4 Matching Spanish Wines

Black Olive Sourdough & Roasted Spanish Olives
Warm Lamb Shoulder Salad with Fresh Mint, Marinated Figs & Pomegranate
Paprika Salt & Pepper Squid with Guindillas & Sofrito
Pork Belly with Calvados Apples & Jerez

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Espetada Grill- Chicken / Rump / Lamb
Served with Pimentón Chips & Spanish Ensalada

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Churros filled with Toffee & Ice Cream



Set Menu 3 (Min 2 Guests)

\$75 p/person + \$30 p/person with 5 Matching Spanish Wines

Spanish Deli Board – Jamon, Salami, Manchego & Pickles

Baked Piquillo Peppers filled with Fennel & Lamb Ragout

Cheesy Manchego Croquettes with Allioli

Pork Belly with Calvados Apples & Jerez Red Cabbage

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Espetada Grill - Chicken / Rump / Lamb

Served with Pimentón Chips & Spanish Ensalada

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Churros filled with Toffee & Ice Cream

Add any Paella to any menu for an additional \$10 per person

Chicken & Chorizo / Seafood / Valenciana / Vegetarian



POSTRES

Desserts

- CREMA CATALANA CON PURÉ DE MEMBRILLO G \$12
Catalan Cream with Quince Purée & Bruleed Crust
- CHURROS CON DULCE DE LECHE Y CHOCOLATE N \$15
Cinnamon Fried Doughnut Sticks filled with Toffee,
served with Spanish Chocolate Sauce & Ice Cream
- PUDDING DE CHOCOLATE N \$14
Hot Chocolate Pudding with Melting Chocolate Centre & Ice Cream
- SORBETE DE NARANJA Y AZAFRÁN .G..... \$10
Saffron & Valencia Orange Sorbet
- TABLA DE QUESOS G \$26
Cheese Board – Manchego, Valdeón & Brie



DESSERT WINE

PRIMITIVO QUILES	10/56
Moscatel – Costa Blanca 375ml	
*(1/2 Price Promotion when ordered with Dessert)	5/28
GANDIA FUSTA NOVA	12/57
Moscatel – Valencia 500ml	
ALVEAR 1927	15/85
Pedro Ximenez Sherry - Jerez 750ml	