



Cellar Door Menu

Pan Y Salsas

*Casita Miro homemade bread
w/ selection of 2 dips of the day,
Miro grove Frantoio oil & Kalamata olives (v)*

25

Chorizo Iberico

Premium Spanish chorizo (NaG, df)

20

Jamon Iberico de Bellota

Spanish acorn fed cured ham (NaG, df)

32

Croquetas de Queso de Cabra

*Goats cheese croquetas w/ honey
& roasted almonds (v, n)*

15

Patatas Bravas

*Crispy agria potatoes w/ mojo picon
& aioli (v, NaG, df)*

16

Gambas al Ajillo

*Spanish garlic prawns w/ paprika oil
& lemon (NaG, df)*

23

Ensalada de Remolacha

*Roasted beetroot salad w/ orange, garden greens, tahini yoghurt,
& dukkah (v/NaG) (vegan option)*

18

Tabla de Quesos 80g

*Manchego & Kapiti Blue,
w/ membrillo & lavosh (v, NaG)*

28

*Gluten free (NaG), Vegetarian (v)
Nuts (n) Dairy free (df)*