



MENU A LA CARTA

**Please note that your dishes will arrive at the table as they are prepared*

TAPAS

Sopa del Día - soup of the day 15

Aceitunas Kalamata - honey braised, red wine & orange zest (v/NaG/df) 12

Aceitunas Verdes Gordal - Greek Jumbo green olives (vgn/NaG/df) 12

Pan y Salsas - homemade focaccia, dip of the day, Miro oils & mixed olives (v/df) 25

Croquetas del Día (3) - ask for today's flavour 15

Gambas del Día - prawns of the day, ask for today's flavour (NaG/df) 23

Patatas del Día - crispy agria potatoes, ask for today's flavour (vgn, NaG/df) 16

Verduras de Temporada - fresh selection of seasonal vegetables (v) 18

RACIONES

Solomillo de Cerdo con Morcilla y Migas - pork tenderloin, black pudding, jamon breadcrumbs, butternut & quince (NaG/df) 42

Berenjena Asada - roast eggplant, tahini-tofu cream, bulgur wheat & dukkah (vgn/df)(n) 32

Pescado a la Griega - fish of the day, olive oil & potato purée, Kalamata olives & almonds (NaG/df) 42

POSTRES

Miguelito de Frambuesa y Pistacho - flaky pastry layered with cinnamon cream, pistachio & raspberry (v)(n) 16

Selección de Quesos - Spanish cheeses served w/ membrillo & crostini (v)(n)

Manchego Semi Curado - sheep's cheese from Spain

Picos blue - Spanish blue cheese of goat's & cow's milk

1 cheese 20

2 cheeses 35

Gluten-free (NaG) Vegetarian (v) Contain nuts (n) Dairy-free (df) Vegan (vgn)

Ask staff about the "special tapas of the day" available on the blackboards

Please note that a \$40 minimum spend per person applies to à la carte bookings on Saturdays and Sundays