



MENU A LA CARTA

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

TAPAS

Soup of the Day (NaG/df) 15

Kalamata Olives, braised w/honey, red wine, orange zest (v/NaG/df) **12**

Marinated Green Jumbo Olives, (vgn/NaG/df) **12**

Jamón Ibérico de Bellota, 40gr (NaG/df) **34**

Chorizo Ibérico de Bellota, 40gr (NaG/df) **20**

Manchego Semi Curado, sheep's cheese from Spain
w/ lavosh & membrillo, 40gr (NaG) **16**

Moeraki Bay Blue Cheese, cow's milk cheese from Moeraki Bay
w/ lavosh & membrillo, 40gr (NaG) **16**

Pan y Salsas, homemade focaccia w/ 2 dips of the day,
Miro oils & mixed olives (v/df) **25**

Croquetas de Queso de Cabra (3), goats cheese croquetas
w/ honey, toasted almonds (v/n) **15**

Gambas al Ajillo, Spanish garlic prawns w/ sobrasada, lemon (NaG/df) **23**

Patatas Bravas, crispy agría potatoes w/ mojo picon, aioli (vgn, NaG/df) **16**

Coliflor Asada, roasted cauliflower w/ chickpeas salad
green olives, dates & yoghurt (v, NaG) **18**

Verduras De la Temporada, sauteed brussels sprouts
ajo blanco, lemon & manchego **18**

RACIONES

Carcamusa de Ternera, slow cooked beef short rib, tomato estofado,
chorizo & paprika (NaG/df) **38**

Pato con Fabada, confit duck leg w/ white bean & jamon ragu (NaG) **34**

Zarzuela de Marisco, Traditional Spanish seafood stew w/prawns,
mussels & fish of the day (NaG, df) **36**

POSTRES

Tarta de Chocolate al Brandy, dark chocolate cake,
Spanish brandy & orange crema (v, NaG) **12**

Ask staff about the "Special Tapas of the day" available on the blackboards
Gluten-free (NaG) Vegetarian (v) Contain nuts (n) Dairy-free (df) Vegan (vgn)