

A LA CARTA MENU

BREAD & OLIVES

Kalamata olives, braised w/honey, red wine + orange zest (v/gf) 10
Marinated green jumbo olives, (vgn/gf) 10
Cats handmade bread w/ dips
1 dip 10, 2 dips 15, 3 dips 20 (vegan option)

SOPA

Soup of the day 15 (vegan option)

CHARCUTERIA

Hand carved jamon Iberico Bellota (gf) 40gr 32
Chorizo di Nero Iberico Bellota (gf) 40gr 20

QUESO

Manchego al Vino 50 g, *semi crudo, goats' milk, Mercia-Spain*
Peninsula blue, *smooth and creamy, cow's milk from Akaroa*
(served w/lavosh + membrillo)
1 cheese 16 2 cheeses 28

TAPAS

Padron Peppers 15 (vgn)
Oysters (3), (subject to availability) 18
Crumbed Lamb belly, w/ *mojo picon* 18
Snapper croquetas (3), w/*saffron aioli* 15
Goat cheese croquetas (3), w/ *honey + toasted almonds* (v/n) 15
Gambas al Ajillo, *Spanish garlic prawns + paprika oil, lemon* (NaG) 22.5
Patatas bravas, *crispy agria potatoes, mojo picon, aioli* (NaG, vgn, df) 16
Broccolini y avellanos, *broccolini, Waiheke greens + orange vinaigrette, dukkah* (NaG, vgn) 16
Ensalada de Remolacha, *roasted beetroot salad, pomegranate, garden greens, tahini + za'atar* (v, NaG) 16 (vegan option)
Tortilla del Dia, *classic Spanish egg dish w/agria potatoes and seasonable vegetables +labneh* (20min) (v, NaG) 18

RACIONES

Market fish, w/*cauliflower Ajo blanco, grilled artichoke hearts, olives* (NaG) 36
Confit duck paella, *bomba rice w/roasted mushrooms + Manchego* 38 (vegan option 30)
Carrilleras de Ternera, *slow braised beef cheek, Pedro Ximenez jus, roasted parsnip puree* (NaG) 34

POSTRE

Churros con chocolate 16
Natillas de leche, *jersey girl milk Natillas, poached quince + galetta* 14

Gluten free (NaG), Vegetarian (v) Nuts (n) dairy free (df) vegan (vgn)
This is a sample menu which is subject to change due to seasonality and product availability.