

# FROM THE BODEGA

*Start your meal the Spanish way...*

## IBERICO CUTS

Iberico Ham	<i>Acorn-fed Spanish 'Jamón Ibérico'</i> ✨	30
Iberico Chorizo	<i>Acorn-fed Spanish Chorizo Sausage</i> ✨	18
Iberico 'Salchichón'	<i>Acorn-fed Spanish 'Salchichón' Sausage</i> ✨	18
Iberico 'Lomo'	<i>Acorn-fed Spanish Pork Loin</i> ✨	22
Iberico Cold Cuts Platter	<i>Spanish Pork Loin . 'Salchichón' Sausage . Chorizo</i> ✨	24
Spanish Cheese Platter	<i>Manchego . Idiazabal . Mahon . Quince Paste</i> 🌿 ✨	22

## ADD ON SOME HOME-MADE BREAD...

Bread With Tomatoes (5 pcs)	<i>Toasted Bread . Grated Tomatoes . Olive Oil</i> 🌿	12
Home-made Bread Basket	<i>Crystal Bread . Raisin Buns . Rustic Bread . Grisinis</i> 🌿	12

## 'CONSERVAS'

### GOURMET CANNED PRODUCE

*Every can and jar contains top quality fresh produce of the Spanish Sea, 'Rías' and Soil, preserved without any additives, just with water and salt or olive oil, so that you can enjoy great seasonal products at any time of the year. A range of unique products that can be enjoyed on its own, or with some fresh home-made bread and salads.*

Marinated Olives	<i>Arbequina . Kalamata . Picholine</i> 🌿 ✨	8
Spanish Anchovies (5pcs)	<i>Salt Cured Spanish 'Anchoas' . Olive Oil</i> ✨	16
Mussels of the Galician Rías	<i>in 'Escabeche' Sauce (olive oil, wine vinegar, onion, garlic, salt &amp; spices)</i> ✨	18
Cockles of the Galician Rías	<i>in brine (water &amp; salt)</i> ✨	22
Razorshells	<i>in brine (water &amp; salt)</i> ✨	22
Tuna Belly	<i>in olive oil &amp; salt</i> ✨	19
Sardines	<i>in olive oil &amp; salt</i> ✨	20

# TAPAS

*Share the small plates among you all...*

Cherry Gazpacho 🌿 🌱	14
<i>Cherries . Tomatoes . Onions . Garlic . Olive Oil Ice Cream</i>	
Leek Salad	16
<i>Roasted Leek. Frisee Salad . Butter Soy Cream . Romesco . Almonds . Anchovies</i>	
Fresh Burrata & Heirloom Tomato Salad 🌿 🌱	22
<i>with Basil &amp; Olives Dressing</i>	
Soft-Shell Crab Salad	15
<i>Potatoes . Carrots . Olives . Soft-shell Crab . Mayonnaise . Crunchy Crab topping</i>	
'CROQUETAS' (4pcs - mix 2 only)	
Ham	12
Mushroom 🌿	10
Crab	12
Spinach & Pine nuts 🌿	10
Patatas Bravas 🌿 🌱	10
<i>Crispy Potatoes . Spicy Salsa 'Brava' . Alioli</i>	
'Estrellados' Scrambled Eggs 🌱	12
<i>with Chorizo or Iberico Ham</i>	
Padron Peppers 🌿 🌱	16
<i>Pan-fried 'Pimientos de Padrón' . Pinch of Salt</i>	
Prawns 'Al Ajillo' 🌱	22
<i>Pan-fried Prawns . Garlic . Parsley . Chilli</i>	
PIM PAM 'Trinxat' 🌱	20
<i>Pan-fried Mashed Potatoes . Cabbage . Stewed Pig's Ear . Eggs . Kale</i>	
Spanish Tortilla 🌿 🌱	12
<i>with 'Piquillo' Peppers</i>	
Roasted Cauliflower 🌿 🌱	16
<i>Piparra . Pine Nuts . Parmesan . 'Romesco' Sauce . Basil Pesto</i>	
Octopus & Pork Belly 🌱	26
<i>Roasted Octopus . Sizzling Pork Belly . Mashed Potatoes</i>	
Chicken 'Canelón'	22
<i>Pasta . Chicken Stew . Bechamel</i>	
FOC 'Callos': PIG Tripe Stew 🌱	12
<i>Pig Trotters . Beef Tripe . Chorizo . Iberico Ham . Stewed vegetables . Chickpeas . 'Piparras' . Focaccia</i>	

# PAELLA & FIDEUA

*Enjoy the essence of Spanish cuisine...*

*Please note that all Paellas require 20 mins of preparation*

'Fideus a la Cassola'	28
<i>Noodles Casserole. Pork Chop. Spring Onion</i>	
Squid Ink Paella 🍷	28
<i>with Prawns . Baby Squid . Aioli</i>	
Vegetarian Paella 🌱 🍷	24
<i>with Seasonal Vegetables</i>	
Iberico Pork Secreto & Mushroom Paella 🍷	33
<i>with Ibérico Secreto . Seasonal Mushrooms</i>	
Seafood Paella 🍷	35
<i>with Prawns . Cuttlefish . Scallops</i>	

# MAINS

Grilled Barramundi 🍷	24
<i>with 'Suquet' &amp; Mussels</i>	
Rib-eye Angus (200g) 🍷	38
<i>with 'Piquillo' Peppers</i>	
Iberico pork ribs 🍷	36
<i>with Pumpkin Puree</i>	

# SHARING IS CARING

*Please note that all dishes require around 30 mins of preparation*

Tomahawk Steak (1kg) 🍷	120/per kg
Suckling Pig (half, 2.5 kg) 🍷	145
Lamb Shank (0.5kg) 🍷	42
Side dishes: 🌱 🍷	
<i>Grilled Pineapple with Spices</i>	8
<i>Grilled Cabbage with Ponzu Sauce</i>	12
<i>'Boulangère' Potatoes</i>	12
<i>Roasted 'Padrón' &amp; 'Piquillo' Peppers</i>	16

Vegetarian 🌱 Gluten-free 🍷

*All Prices are subject to GST and Service Charge*

# CHURROS TIME!

## Classic Churros 🌿

*with Chocolate Sauce*

6

*with 'Dulce de Leche' (Caramel)*

8

*with 'Crema Catalana' Foam (Crème brûlée)*

8

## White Chocolate Coated Churros 🌿

8

*with candied raspberries*

*- 2 pieces per each serving -*

# DESSERTS

## Lemon Mojito 🌿

12

*Mojito Sorbet . Mint Pesto . Rum Jelly*

## 'Pan con Chocolate'

10

*Brioche . Chocolate Ganache . Olive Oil Caviar . Confit Orange Zest . Salt*

## Divine 'Flan' 🌿

10

*Passionfruit Crème Caramel . Berries . Almond Crumble*

## Spanish 'Torrija' 🌿

12

*Traditional Spanish French Toast . Vanilla Ice Cream*

