



## Tapas

These little tastes of Spanish gastronomy are to share between friends, enjoy at any time & any occasion traditionally accompanied by a good wine or beer. Ideal to enjoy before your main course arrives.

<b>Pa amb tomaquet (LF)</b> Bread with tomato & olive oil rub (4 slices)	<b>\$10</b>	<b>Esparragos con Romesco (LF)</b> Chargrilled fresh asparagus with a romesco sauce (Seasonal)	<b>\$16</b>
<b>Chorizo a la parrilla (L/GF)</b> Our own award winning Chorizo Garcia sliced & chargrilled	<b>\$17</b>	<b>Croquetas de Setas y Parmesano</b> Mushroom & Parmesan cheese croquettes (4 units) + Croqueta \$4	<b>\$16</b>
<b>Chuletas de Cordero a la parrilla (L/GF)</b> Canterbury Spring Lamb loin chops chargrilled, gourmet potatoes & aromatic olive oil drizzle (2 units) Additional Chop \$9	<b>\$18</b>	<b>Croquetas Veganas (LF)</b> Spiced kumara, pumpkin, cauliflower & onion (4 units) +Croqueta \$4	<b>\$16</b>
<b>Catalan Ragout (L/GF)</b> Butifarra pork sausage slices in a rich mushroom sauce topped with patatas bravas	<b>\$18</b>	<b>Berenjena Cordobesa (L/GF)</b> Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey from our own garden (Vegan on req)	<b>\$17</b>
<b>Jamon Serrano (LF) (GF on request)</b> Finely sliced 30 month cured Serrano ham with tomato bread	<b>\$18</b>	<b>Ensalada de Pasta</b> Penne pasta salad, pesto, feta, roast courgette & eggplant, corn, black olives, cherry tomato (LF/Vegan on request)	<b>\$16</b>
<b>Embutidos Ibericos (LF) (GF on request)</b> Spanish Pata Negra cured meats- chorizo, lomo & salchichon	<b>\$21</b>	<b>Patatas Bravas (LF)</b> Hand cut agria wedges topped with oven spicy roasted capsicum tomato dressing & alioli	<b>\$14</b>
<b>Langostinos al ajillo (L/GF)</b> Whole Australian Wild Prawns pan-fried smothered in garlic & olive oil, hint of chilli (4 units) Additional Prawn \$5.25	<b>\$22</b>	<b>TAPAS TASTING SELECTION</b> A small taste of our favourite tapas, ideal for two to share as an entrée or add a few more tapas for a meal. Chorizo, Chicken & Serrano ham Croquetas, Calamari, Eggplant fries, Salpicon de marisco seafood salad, Patata Bravas + Croqueta \$4	<b>\$32</b>
<b>Almejas a la Marinera (L/GF)</b> Cloudy Bay Clams cooked white wine & onion	<b>\$21</b>	<b>VEGETARIAN TAPAS TASTING SELECTION</b> Including Mushroom & parmesan croquetas, Eggplant fries, Pisto Mediterranean vegetable ratatouille, Patatas Bravas, Pasta pesto & feta salad, Vegan croquetas + Croqueta \$4	<b>\$29</b>
<b>Calamares a la Andaluza (LF)</b> Firm fleshed cold water calamari tentacle morsels dusted in flour & flash fried served with alioli	<b>\$19</b>	<b>Aceitunas Olives (L/GF)</b>	<b>\$7</b>
<b>Croquetas de Marisco</b> Seafood croquettes -prawn & mussel filling (4 units) Additional Croqueta \$4.25	<b>\$17</b>		
<b>Croquetas de Pollo con Jamon Serrano</b> Chicken & Serrano ham croquettes (4 units) Additional Croqueta \$4.25	<b>\$17</b>		
<b>Angulas a la Bilbaina (LF)</b> West Coast Whitebait lightly coated in flour and panfried in olive oil with garlic & chilli on roasted red pepper	<b>\$22</b>		
<b>Salpicon de Marisco (L/GF)</b> Diced prawns, mussels, courgette, capsicums, red onion & garlice in viniagrette	<b>\$20</b>		
<b>Sardinas en escabeche (LF)</b> Sardines cooked in a viniagrette marinade served on charred courgette	<b>\$19</b>		

(GF) Gluten Free (LF) Lactose Free - Please inform your waiter about any dietary requirements



## Light Dishes

- Sopa del dia – Soup of the day** **\$18**  
served with crusty bread
- Ensalada de Pasta con Pollo Adobado – Chicken Pasta Salad** *(LF on request)* **\$26**  
Penne pasta, roast courgette & eggplant, corn, black olives, pesto, cherry tomatoes & feta topped with flash fried paprika & turmeric marinated free-range chicken thigh pieces  
*(Vegan option + cashew nuts)*
- Ensalada Mediterranea – Mediterranean Salad** *(L/GF) (Vegan)* **\$23**  
Garden greens topped with mustard dressing, red cabbage, carrot, beetroot, cherry tomatoes, olives, artichoke and greens  
*plus Serrano ham +\$5*  
*Adobado Chicken +\$9*
- Salpicon de Marisco con Salmon – Salmon topped Seafood Salad** *(L/GF)* **\$33**  
Cold smoked Akaroa Salmon leaves atop a refreshing viniagrete salad of prawn & mussel morsels, diced courgette, red & green capsicum, red onion, parsley & garlic

## Traditional Spanish Main Dishes

- Cordero Asado – Slow Roasted Lamb Shoulder** *(L/GF on request)* **\$38**  
Slow roasted Canterbury lamb shoulder served with a rosemary, thyme & red wine reduction & gourmet potatoes
- Pato a la Naranja – Orange Confit Duck** **\$37**  
Confit South Canterbury Duck leg in an orange & moscatel sauce, truffle potato mash with apricot & prune chutney
- Zarzuela de Mariscos – Seafood Ragout** *(LF)* **\$39**  
Fresh fish & seafood including a prawn, clams & mussels cooked in a sofrito of onion & tomato, fish stock, & a majada of almonds, garlic & parsley
- Arroz de Verduras - Vegetable Paella** *(GF/LF) (Vegan)* **\$29**  
Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, red pepper, carrots, potato & mushrooms  
*Please allow 25 minutes cooking time*
- Paella Mixta for two – House Speciality** *(L/GF) Pre-order recommended*  
Seafood & Chicken tossed with saffron scented rice, tomatoes & vegetables  
Please check availability at peak times & allow at least 25 minutes cooking time.  
Cooked & served in pan **\$45pp**
- Minimum order for **two** people **\$90**



## A la Parrilla - Chargrill Mains

*Select your protein, add your choice of sauces and sides*

<b>Pescado</b>	<b>\$26</b>
<i>Prime Fish fillet of the day</i>	
<b>Pincho Moruno</b>	<b>\$21</b>
<i>Adobado spiced free range Chicken thigh skewers (4 units)</i>	
<b>Solomillo de Buey</b>	<b>\$34</b>
<i>Angus Beef Fillet 180gm</i>	
<b>Venado</b>	<b>\$30</b>
<i>Venison Rump 200gm</i>	
<b>Entrecot</b>	<b>\$27</b>
<i>Ribeye of Angus Beef 250gm</i>	
<b>Chuletas de Cordero</b>	<b>\$24</b>
<i>Lamb loin chops (3 units)</i>	
<b>Chorizo y Butifarra Garcia</b>	<b>\$22</b>
<i>House made award winning whole Chorizo Garcia &amp; whole Catalan Pork sausage</i>	

## Sides \$8

<b>Curator's Fries</b> hand cut agria (L/GF)
<b>Gourmet Potatoes</b> roasted in duck fat (L/GF)
<b>Truffle Potato mash</b>
<b>Fresh Garden Side Salad</b> (L/GF)
<b>Sauteed Seasonal Vegetables</b> (L/GF)
<b>Pisto</b> slow cooked Mediterranean vegetable ratatouille (GF)
<b>Portobello Mushroom</b> with blue cheese (GF)
<b>Apricot &amp; Prune Chutney</b> (L/GF)
<b>Bread slices</b> (4 slices) <b>\$6</b>

## Sauces \$3

*Recommended with Fish & Chicken*

**Mojo** – Canary Island style, olive oil, capsicum, garlic, paprika, cumin, coriander (L/GF)

**Santurce** – olive oil, garlic, red pepper flakes & sherry vinegar (L/GF)

*Red Meats*

**Pimienta Verde** – Green Peppercorn

**Pedro Ximenez & truffle reduction**

*Either*

**Chimichurri** - parsley, garlic, olive oil, vinegar & herbs (L/GF)

**Tomato Sauce / Alli oli / Mustard \$2**



## Desserts

**Flan con nata** *(GF)* **\$10**

A light way to finish your meal with this classic Spanish chilled egg custard flan & whipped cream

**Affogato** *(GF on request)* **\$12**  
Vanilla bean ice cream served with a shot of espresso  
with a liqueur of your choice **+ \$6**

**Tarta de Santiago – Almond Tarte** *(GF) (LF on request)* **\$15**  
The famous Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela dusted in icing sugar, with triple chocolate ice-cream served traditionally with a glass of Moscatel **+ \$6**

**Tropical Passion** *(L/GF/Vegan)* **\$15**  
Lightly spiced coconut milk foam on passionfruit pulp topped with charred pineapple, mint & cocoa

**Mousse de Chocolate Negro con Baileys** **\$18**  
Rich, decadent mousse with 72% dark chocolate with a dash of Baileys Irish Cream liqueur

**Crema Catalana** *(GF on request)* **\$16**  
Our house speciality.  
Traditional Spanish crème brulee with hints of lemon, vanilla & cinnamon, topped with caramelised sugar

**Mango Sorbet & Macedonia de Frutas** *(L/GF/Vegan)* **\$12**  
Seasonal fruit salad topped with Mango sorbet

**...Cheese**

A trio of cheeses  
two Spanish plus a local blue & accompaniments **\$19**