



## Lunch Set Menu

**Minimum 2 people**

**\$29 per person (Tapas)**

**\$11 per person (add Dessert)**

**Tapas to share** *No need to choose*

### **Sopa del Dia**

With crusty sourdough bread

### **Fresh Chorizo a la parrilla (L/GF)**

Our own award winning Chorizo Garcia sliced & chargrilled

### **Langostinos al ajillo (L/GF)**

Peeled Tiger Prawns pan-fried smothered in garlic & olive oil, hint of chilli

### **Calamares a la Andaluza (LF)**

Firm fleshed cold water calamari tentacle morsels dusted in flour & flash fried served with alioli

### **Croquetas de Pollo con Jamon Serrano**

Chicken & Serrano ham croquettes

### **Chuletas de Cordero**

Chargrilled Lamb loin chops served with gouret potatoes & drizzled in aromatic oil

### **Patatas Bravas (LF)**

Hand cut agria wedges topped with oven spicy roasted capsicum tomato dressing & alioli

### **Berenjena Cordobesa (L/GF)**

Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey from our own garden *(Vegan on req)*

### **Ensalada de Quinoa**

Quinoa salad with feta, green peas, guacamole, corn, roasted red peppers, black olives, garlic & mint & sprinkled with nuts *(GF/Vegan on request)*

## **Dessert**

### **Affogato (GF on request)**

Vanilla bean ice cream served with a shot of espresso with a liqueur of your choice

### **Tarta de Santiago – Almond Tarte (GF) (LF on request)**

The famous Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela dusted in icing sugar, with triple chocolate ice-cream

### **Crema Catalana (GF on request)**

House speciality, traditional Spanish crème brulee with lemon, vanilla & cinnamon, topped with caramelised sugar