



Aperitivos

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| Aceitunas – crumbed deep fried green olives | \$8 |
| Almendras fritas - Almonds flash fried & sprinkled with sea salt | \$8 |
| Boquerones en vinagre - white anchovies filleted & marinated in vinegar & olive oil | \$8 |

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.

Trust the chef – six of our individual tapas ideal to share as an entree for 2+ diners **\$22per person**

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| Pa amb tomaquet (LF) Bread with tomato & olive oil rub (4 slices) | \$10 | Croquetas Veganas (LF) Spiced kumara, pumpkin, cauliflower & onion (4 units) +add Croqueta \$4. | \$18 |
| Fresh Chorizo a la parrilla (L/GF) Our own award winning Chorizo Garcia sliced & chargrilled | \$19 | Berenjena Cordobesa (L/GF) Eggplant fries dusted in cornflour, flash fried in olive oil & drizzled in honey (Vegan on req) | \$18 |
| Langostinos al ajillo (L/GF) Whole Australian Wild Prawns pan-fried smothered in garlic & olive oil, hint of chilli (4 units) Additional Prawn \$5.25 | \$22 | Tortilla de Patata – Spanish Omelette (Veg/LF) Traditional potato & onion omelette served with tomato olive oil topped bread | \$14 |
| Almejas a la Marinera (L/GF) Cloudy Bay Clams cooked white wine & onion | \$21 | Chuletas de Cordero – Lamb Loin chops (G/LF) Chargrilled & gourmet potato (2 units) | \$18 |
| Calamares a la Andaluz (LF) Firm fleshed cold water calamari tentacle morsels dusted in flour, flash fried & alioli | \$19 | Cured Chorizo Iberico Pimenton cured pata negra chorizo with Pa amb tomaquet bread | \$16 |
| Croquetas de Pollo con Jamon Serrano Chicken & Serrano ham croquettes (4 units) Additional Croqueta \$4.25 | \$18 | Patatas Bravas (LF) Hand cut agria wedges with oven spicy roasted capsicum tomato dressing & alioli | \$14 |
| Croquetas de Marisco Seafood croquettes-prawn & mussel filling (4 units) Add Croqueta \$4.25 | \$18 | TAPAS TASTING SELECTION 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, Lentil & broad bean Salad, Patata Bravas + additional Croqueta \$4.25 | \$33 |
| Croquetas de Setas y Parmesano Mushroom & Parmesan cheese croquettes (4 units) + additional Croqueta \$4.25 | \$18 | VEGETARIAN SELECTION Vegan croquetas, patatas bravas, lentil & broad bean salad, eggplant fries, mushroom & parmesan croquetas, pisto Mediterranean vegetable ratatouille + additional Croqueta \$4.25 | \$30 |
| Esparragos y Romesco (Veg/LF) (G/F on req) Fresh seasonal asparagus in an almond crumb with oven roasted tomato romesco sauce | \$18 | | |

Soup & Salads

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| Sopa de Verdura – Vegetable Soup of the Day (LF) served with crusty sourdough bread | \$16 |
| Ensalada de Lentejas – Lentil Salad (LF/Vegan on request) Lentil & broad bean salad with a fresh garlic mint dressing & salad greens topped with feta & hard boiled egg | \$24 <i>plus Adobado Chicken +\$9</i> |
| Ensalada Mediterranea – Mediterranean Salad (L/GF) (Vegan) Garden greens topped with mustard dressing, red cabbage, carrot, beetroot, cherry tomatoes, olives, artichoke and greens | \$23 <i>plus Serrano ham +\$5 Adobado Chicken +\$9</i> |

(GF) Gluten Free (LF) Lactose Free (Veg) Vegetarian (Vegan) Vegan
Please inform your waiter about any dietary requirements



Traditional Main Dishes

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| Canelones de Espinacas <i>(Vegetarian)</i> | \$32 |
| Pasta filled with spinach, mushrooms, pinenuts & sultanas covered in a creamy truffle bechamel with sliced almonds | |
| Meloso de Ternera al vino tinto – Braised Beef cheeks in rioja <i>(LF on request)</i> | \$39 |
| Slow cooked & served with truffle mash | |
| Pato a la Naranja – Orange Confit Duck | \$38 |
| Confit South Canterbury Duck leg in an orange & moscatel sauce, truffle potato mash with apricot & prune chutney | |
| Cordero Asado – Slow Roasted Lamb Shoulder <i>(L/GF on request)</i> | \$45 |
| Slow roasted Canterbury lamb shoulder served with a rosemary, thyme red wine reduction & gourmet potatoes | |
| Zarzuela de Mariscos – Seafood Ragout <i>(LF)</i> | \$41 |
| Fresh fish & seafood including a prawn, clams & mussels cooked in a sofrito of onion & tomato, fish stock, & a majada of almonds, garlic & parsley | |

Arroz – Rice Dishes

All cooked & served in paella pan - allow minimum 25 minutes cooking time

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| Arroz de Verduras- Vegetable Paella <i>(GF/LF) (Vegan on request)</i> | \$28 |
| Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, green pepper, carrots, broccoli, courgette & mushrooms | |
| Paella de Pollo y Chorizo <i>(GF/LF)</i> | \$30 |
| Free range chicken & free range chorizo with vegetables, saffron & calasparra rice | |
| Paella Mixta for two – House Speciality <i>(L/GF) Pre-order recommended</i> | |
| Seafood & free range Chicken tossed with saffron scented rice, tomatoes & vegetables | |
| | \$45pp <i>Minimum order for two people</i> \$90 |

A la Parrilla- Chargrill Mains

*Select a protein,
add your choice of sauces & sides*

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| Pescado | |
| <i>Fish fillet of the day</i> | \$26 |
| <i>Prime Catch</i> | \$35 |
| Solomillo de Buey | \$36 |
| <i>Angus Beef Fillet 180gm</i> | |
| Venado | \$30 |
| <i>Venison Rump 180gm</i> | |
| Entrecot | \$29 |
| <i>Ribeye of Angus Beef 250gm</i> | |
| Chuletas de Cordero | \$25 |
| <i>Lamb loin chops (3 units)</i> | |
| Chorizo y Butifarra Garcia | \$24 |
| <i>House made award winning whole Chorizo Garcia & Catalan Pork sausage</i> | |

Sides \$8

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| Curator's Fries hand cut agria <i>(L/GF)</i> |
| Gourmet Potatoes duck fat roasted <i>(L/GF)</i> |
| Truffle Potato mash |
| Fresh Garden Side Salad <i>(L/GF)</i> |
| Sauteed Seasonal Vegetables <i>(L/GF)</i> |
| Kumara roasted in honey & lemon <i>(L/GF)</i> |
| Bread slices (4 slices) \$6 |

Sauces \$4

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| Mojo – Canary Island style, olive oil, capsicum, garlic, paprika, cumin, coriander <i>(L/GF)</i> |
| Santurce – olive oil, garlic, red pepper flakes & sherry vinegar <i>(L/GF)</i> |
| Pimienta Verde – Green Peppercorn |
| Pedro Ximenez – sherry & truffle reduction |
| Chimichurri - parsley, garlic, olive oil, vinegar & herbs <i>(L/GF)</i> |
| Tomato Sauce / Alli oli / Mustard \$2 |

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Desserts

Affogato *(GF on request)*

Vanilla bean ice cream served with a shot of espresso
with a liqueur of your choice + \$6 \$12

Mango Sorbet *(L/GF)*

Refreshing sorbet served with fresh seasonal fruit \$16

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
served traditionally with a glass of Moscatel + \$6 \$15

Mousse de Chocolate Negro con Baileys

Rich, decadent mousse with 72% dark chocolate
with a dash of Baileys Irish Cream liqueur \$18

Crema Catalana *(GF on request)*

Our house speciality. Traditional Spanish crème brulee with hints of lemon,
vanilla & cinnamon, topped with caramelised sugar \$16

To Finish

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| Ensená Moscatel, Spain <i>orange blossom nose, sweet golden sultana finish</i> | 75ml/btl |
| Gonzalez Byass Nectar PX Dulce Sherry | 8/42 |
| Dows Port 10 years | 12 50ml |
| Dows Port 20 years | 12 |
| | 16 |

Digestifs

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| Spanish Lepanto Gran Reserva Brandy | 14 |
| Remy Martin VSOP | 15 |
| Delamain Grande Champagne | 19 |
| Remy Martin XO | 39 |
| Jameson Irish Whisky | 12 |
| Johnny Walter Red Label | 11 |
| Johnny Walker Black Label | 12 |
| The Dalmore 12 year old single malt | 15 |
| Octomore single malt (limited) | 25 |
| Licor 43 (Spain)- Amaretto – Grand Marnier – Drambuie – Baileys – Cointreau- Kahlua – Tia Maria – Sambucca | 12 |

Liqueur Coffee

Irish Coffee – a shot of Jamesons & thickened cream 16.5

Coffee

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| Short black – Long black | 5 |
| Flat white – Latte – Cappuccino | 5.5 |
| Mochaccino – Chai Latte – Hot Chocolate | 6 |
| Soy – decaf – large – extra milk | 0.5 |
| Fluffy | 1 |

Tea

English Breakfast – Earl Grey – Peppermint – Chamomile – Green – Lemon 5

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