

pata negra

tapas

- smoked spiced almonds 6.50
- olives, arbequina, manzanilla, gordal 6.50
- marinated artichokes, marcona almonds, dill 10.00
- mountain bread, yellow pea puree, chilli, coriander 14.50
- boquerones, piquillo peppers, green olives 7.00
- cured kingfish croquettes 9.00

jamon embutidos

- embutido platter 18.50
- 5j, jamon iberico de bellota 30g 30.00
- cecina, warm spiced lentils, pickled beetroot 18.00
- jamon serrano 40g 15.50
- chorizo "a la sidra" 14.50
- the sea
- calamares 'a la plancha' 23.00
- house smoked octopus escabeche 16.50
- "mojama de atun" cured tuna loin, cauliflower, black olives, egg 19.00
- northwest sardines, black alioli, soused vegetables 18.00
- salt roasted marron, turkish spoon salad 14.00 each
- "arroz negro" paella rice, cuttlefish, ink 19.00

the earth

- shredded cabbage, pomegranate, mint 15.00
- wood roasted beetroot, onion, horseradish yoghurt 15.00
- roasted kipflers, sheeps milk feta, jamon, watercress 16.50
- fried cauliflower, raisins, walnuts, tahini yoghurt 15.00
- chickpeas, silverbeet, pumpkin braise 16.00

the land

- grilled portuguese quail, smokey eggplant salad, tzatziki 22.00
- rioja braised cape grim beef cheek, parsley, lemon picada 39.00
- pata negra fabada- confit duck, cured pork, chorizo, white beans 38.00
- chuleton-wood roasted dry aged rib of beef, hot sauce 65.00
- lamb, raisin, almond tagine, "tiznit style" 38.50

the dairy

- san simon 10.00
- queso al vino 10.00
- queso valdeon 10.00
- dehesa manchego 10.00
- monte enebro 10.00
- 3 cheeses 24.00

Pastry

- portuguese custard tart 5.00
- "flan de nata", moscatel, spanish cream caramel 14.00
- chocolate galletas, orange ice cream, cardamon praline 14.00
- basque pie, quince, pear, evaporated milk ice cream 14.00
- cinnamon doughnuts, raisins, px ice cream 14.00

vamos a darle de comer let us feed you! \$70 per person

Please be advised that we only accept visa, mastercard, amex, eftpos and cash