

The logo for Velero, featuring the word 'VELOERO.' in a white, serif font. The 'V' is positioned above the 'EL', which is above the 'ERO.'. A horizontal line is drawn through the middle of the 'EL' and 'ERO.' parts of the text.

VELOERO.

DINING MENU

2/6 Cowper Wharf Road Woolloomooloo NSW 2011 p.02 9356 2222 e.info@velero.com.au

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EMBUTIDOS:

Cantimpalo Salami (Kurobuta).....	9.50
<i>Artisan Spanish style salami made from Kurobuta pork</i>	
Jamón Serrano.....	9.50
<i>Monte Nevado Spanish ham aged 18 months</i>	
Fuet.....	9.50
<i>Catalan style salami</i>	
Jamón Ibérico de Bellota.....	27.50
<i>Julian Martin 100% Iberian pig aged 30 months</i>	
Selección de Embutidos.....	25.50
<i>Selection of Spanish cured meats served with pepinillos</i>	

QUESO:

Manchego-Sheeps milk <i>La Mancha-Spain</i>	11.50
Murcia al Vino-Goats cheese <i>Murcia-Spain</i>	11.50
Mahón-Cows milk <i>Menorca-Spain</i>	11.50
Selección de Queso.....	33.50
<i>Selection on Spanish cheese served with house made torta de aceite</i>	

TAPAS:**CARNE**

Croquetas de Jamón.....	8.00
<i>Cheese & ham croquettes</i>	
Empanadillas.....	8.00
<i>Fried Spanish pastries filled with spiced chicken & veal</i>	
Dátiles.....	11.00
<i>Roast dates filled with Valdeon & wrapped in pancetta</i>	
Cabeza de Cerdo Frita.....	14.50
<i>Crumbed pork terrine with apple & caper mayonnaise</i>	
Lengua de Ternera a la Parilla.....	16.00
<i>Grilled veal tongue, pear, walnuts & horseradish</i>	
Chorizo.....	16.50
<i>Chorizo with piquillo peppers, chickpea puree & smoked almonds</i>	
Morcilla.....	17.50
<i>Black pudding, apple, hazelnuts & shallots</i>	

MARISCOS

Boquerones.....	15.50
<i>Spanish white anchovies served with grilled sourdough</i>	
Gambas al Jamón.....	20.00
<i>King prawns wrapped in Jamón with shaved fennel & lemon dressing</i>	
Ostras.....	1/2 doz 22.50
<i>Sydney rock oysters served with lemon</i>	
Pulpo a la Plancha.....	21.50
<i>Grilled octopus, citrus fruits & vanilla</i>	
Vieiras.....	21.50
<i>Seared scallops with piquillo peppers, bacalao & black olives</i>	
Gambas al Ajillo.....	25.00
<i>King prawns, chilli, garlic & parsley</i>	

TAPAS CONTINUED:**VERDURAS**

Judías.....	11.50
<i>Green beans with chilli, orange, garlic & almonds</i>	
Patatas Bravas.....	12.50
<i>Roasted potatoes with salsa picante & aioli</i>	
Coca de Recapte.....	14.00
<i>Catalan flat bread with roast peppers, tomato & manchego</i>	
Ensalada de Tomate.....	12.50
<i>Tomato salad with rocket, sherry vinegar & herbs</i>	
Setas.....	15.50
<i>Roast portobello mushrooms with garlic, herbs, manchego & chilli crumbs</i>	
Puerros a la Parilla con Requeson.....	18.50
<i>Grilled baby leeks with goats curd, black salt, witlof & herbs</i>	
Espárragos con Huevo de Pato.....	18.50
<i>Sixty degree duck egg with asparagus salad</i>	

RACIONES: LARGE TAPAS

Entrecote.....	39.00
<i>Rangers Valley wagyu 7+ char-grilled skirt steak 250g</i>	
Pescado.....	market price
<i>Market fish of the day</i>	
Cordero.....	39.00
<i>Grilled lamb shoulder with eggplant & poor mans potatoes</i>	

PAELLA:

Serves two, please allow 25 minutes

Paella de Vegetales.....	42.50
<i>Calasparra rice with mushrooms, peas & peppers</i>	
Paella de Valencia.....	55.50
<i>Calasparra rice with chicken, chorizo & seafood</i>	
Paella de Mariscos.....	59.50
<i>Calasparra rice with seafood, chorizo & saffron</i>	

POSTRES:

Crema Catalana.....	13.00
<i>Catalan baked vanilla custard</i>	
Churros.....	13.00
<i>Spanish doughnuts served with & chocolate sauce</i>	
Bizcochos Borrachos.....	15.50
<i>Orange cake soaked in Licor 43 with chocolate mousse</i>	
Fresas al vino de Rioja.....	15.50
<i>Strawberries marinated in red wine with guilache meringue</i>	