

PICOTEO / APPETIZERS

Jamón Ibérico de bellota 26.8

36 months cured ham from the acorn-fed, black-footed Ibérico pigs of Spain, served with rustic bread

Jamón Serrano con Pa amb tomàquet 15.2

18 months dry-cured Serrano reserva ham served with crushed tomato rustic bread

Chorizo de Salamanca y Salchichón 14.8

Cured Salamanca chorizo & Spanish salami, served with rustic bread

Selección de quesos españoles

Selection of Spanish cheeses, served with grapes & rustic bread

	Single platter	Mixed platters
Manchego (La Mancha) Six months cured sheep milk cheese	13.5	
Cabrales (Asturias) Cow & goat milk blue cheese	11.2	22.2
Mahón (Menorca) Three months cured milk cheese	12.5	30.6
Oveja trufado (Valencia) Nine months cured sheep milk cheese with truffle	15.2	39.8

Tabla de entremeses 21.5 for 2 guests / 31 for 4 guests

Selection of Serrano ham, Manchego cheese, Salamanca chorizo, Spanish salami & Spanish marinated olives, served with rustic bread

(Ibérico ham instead Serrano + 10.6 for two / 19.4 for four)
Truffle cheese instead Manchego + 6.5 for two / 12.2 for four)

Paté de pato al Pedro Ximénez 13.20

Homemade duck pate infused with Pedro Ximénez Sherry served with rustic bread

Aceitunas aliñadas 6.6

A blend of the finest imported green and black marinated Spanish olives

Salmorejo Cordobés 8.9.

Fresh summer thick soup from south of Spain served with Serrano ham and boiled egg

Boquerones y anchoas con cremoso de aguacate 17.9

Cantábrico sea white anchovies & anchovies with creamy avocado dip

Empanada Gallega 11.2

Galician style empanada pastries stuffed with tuna and eggs

Milhoja de champiñones y crema de trufa 17.1

Mushroom & truffle cream millefeuille

Pisto manchego con espárragos trigueros 12.2

Traditional Spanish vegetable stew with grilled green asparagus

Champiñones al ajillo 14.9

Seasoned garlic mushrooms

Parrillada de verduras de temporada 16.3

Season grilled vegetable platter.

Calamares a la plancha con ajo y perejil 16.9

Grilled calamari with crushed garlic and parsley & black garlic and white ali oli

Gambas al ajillo 22.1

Garlic kings prawns served with bread

Gambas en salsa de leche de coco, jengibre y lima 19.7

Prawns sautéed in coconut, ginger & lime sauce

Mejillones frescos en salsa picante de tomate 18.5

Fresh local mussels cooked in tomato base spicy sauce

Almejas en salsa verde al fino de Jeréz 18.4
Clams cooked in green sauce flavoured with sherry wine

Brandada de bacalao 17.8
Cod brandade with toasted bread

Chorizo a la sidra Asturiana 14.9
Chorizo cooked in Spanish cider

Albóndigas en salsa española 15.9
Meatballs cooked in Spanish sauce

**Croquetas caseras de jamón Ibérico, queso cabrales con
nueces, pulpo o boletus** 16.5
Homemade croquettes of Ibérico ham, blue cheese & walnuts, octopus and
wild mushrooms

Degustación de croquetas 21.2
Selection of eight croquettes, two of each type

CARNES / MEATS

Cochinillo asado segoviano con patatas asadas 42.2

Spanish style roasted suckling pig with apple sauce & roasted potatoes

Cordero lechal cocinado a baja temperatura con guiso cremoso de trigo y emulsión de romero y macadamia 30.2

Low temperature cooked Lamb shoulder with creamy buckwheat & rosemary and macadamias nuts emulsion

Costillas de cerdo laqueadas con reducción de Pedro Ximénez a la miel con piña caramelizada y patatas

Half rack 34 / Full rack 52

Pork ribs basted in Pedro Ximénez & honey sauce with caramelised pineapple and crispy potatoes

Codillo de cerdo con berenjena ahumada y puré de coliflor al chocolate blanco 34.20

Pork knuckle with roasted eggplant & white chocolate cauliflower purée

Lomo alto de ternera con boletus a la plancha en salsa de tuétanos al Pedro Ximénez 37.2

300 gr New York fillet with wild mushrooms coated with marrow and Pedro Ximénez sherry sauce

Carrillada de cerdo en salsa de vino tinto y mostaza con puré de calabaza y pimientos a la parrilla 31.1

Pork cheeks in red wine and mustard sauce with pumpkin purée & grilled capsicum

PESCADOS / FISH

Pulpo a la gallega con coulant de patata y corazón de yema de huevo 29

Grilled Galician style octopus with egg yolk heart potato soufflé

Lomo de salmón a la parrilla con crema de puerros y espárragos y zanahoria baby 32

Crispy skin grilled salmon fillet with leek & asparagus cream and baby carrots

Caldereta de marisco 29.5

Fresh kings prawns, calamari, mussels, clams and hake cooked in a deep cazuela enriched with romesco sauce

ENSALADAS / SALADS

Ensalada mixta 18.1

Traditional Mediterranean salad with mixed lettuce, rocket, tuna, olives, boiled eggs, tomato

Ensalada de rúcula con calabaza y queso de cabra a la parrilla 19.9

Rocket salad with grilled goat cheese & pumpkin and honey mustard dressing

ARROCES SECOS / DRY RICE

Arroz a Banda con ali-oli de ajo negro 54.9

Simple but delicious rice with skin off prawns and calamari & a side of black garlic ali-oli

Paella de marisco 59.2

King prawns, clams, mussels, calamari and fresh fish

Paella de arroz negro 59.2

Our seafood paella with Spanish squid ink and topped with ali-oli

Paella de bogavante 89.5

Fresh black marron, calamari and fresh fish

Balmain paella 69.2

Fresh Balmain bugs, calamari and fresh fish

Paella mixta 55.9

King prawns, calamari, fresh fish, chicken and pork

Paella valenciana 59.9

Traditional paella recipe from Valencia with rabbit, chicken, white beans & snails

Paella Outback 58.3

The new Australian paella with kangaroo, crocodile and dry tomatoes

Paella de carne 49.9

Pork, chicken, chorizo & seasonal vegetables

Paella de la Huerta 49.5

Vegetarian paella made with seasonal vegetables

ARROCES CALDOSOS / CREAMY RICE

Arroz caldoso de calamares y gambas 54.9

Creamy rice with king prawns and calamari

Arroz caldoso de bogavante 89.5

Creamy rice with black marron, calamari and fresh fish

Arroz caldoso de pollo y verduras de temporada 49.9

Creamy rice with chicken and seasonal vegetables

Arroz caldoso con pato y boletus 56.8

Creamy rice with duck and wild mushroom

Arroz caldoso de setas de temporada 54.20

Creamy rice with seasonal wild mushrooms

FIDEUAS / PASTA STYLE PAELLA

Fideua de marisco 57.8

King prawns, calamari, clams, mussels and fresh fish

Fideua negra de marisco 57.8

Our seafood Fideua with squid ink topped with ali-oli

POSTRES / DESSERTS

Arroz con leche 11.9

Traditional from north Spain rice pudding topped with cinnamon

Coulant de chocolate con corazón de ruibarbo al vino tinto

13.5

Chocolate lava cake with cooked in red wine rhubarb heart

Trata de Santiago 12.8

Almond cake from Galicia with origins in the Middle age

Crema Catalana 12.5

Spanish style cream brûlée

Churros Madrileños con chocolate 11.9

Traditional Madrid churros shape served with our secret melted chocolate recipe