

SET  
LUNCH

\$55.<sup>00</sup>

**Aceitunas aliñadas —  
Anchoas en salazón**

Marinated warm mixed olives, spices, herbs & citrus & white anchovies w lemon & smoked salt.

**Buñuelos de Bacalao &  
Jamón serrano**

Salt cod fritter w saffron aioli & Serrano Ham.

**Panza de cerdo &  
Mazorcasa la plancha**

Crisp pork belly w pine nut gazpacho.

+

Grilled corn w smoked Raclette cheese, chipotle popcorn.

**Costillas de cordero &  
Ensalada de endivias**

BBQ lamb ribs, pickled red onion, pepitas.

+

Witlof, roasted baby beetroots, Candid hazelnuts salad.

**Churros**

Classic Spanish doughnut w cinnamon sugar, white and dark chocolate sauces.



SET  
DINNER ONE

\$65.<sup>00</sup>

**Aceitunas aliñadas & Anchoas en  
salazón & Bombas de arroz y azafrán**

Fetta & saffron rice bombas, Marinated warm  
mixed olives, spices, herbs & citrus & white  
anchovies w lemon & smoked salt.

**Ostras & Selección de embutidos**

Oysters w white balsamic dressing & lemon.

+

Cured meat selection w pickles & sourdough.

**Panza de cerdo**

Pork belly & pine nut gazpacho, salt cod  
croquette w saffron aioli.

**El Filette de Flanco & Patatas bravas**

Chargrilled Ranger Valley Wagyu bavette,  
samphire, black garlic, Madeira jus, served  
medium-rare.

+

Crispy potato dusted w sweet smoked paprika,  
spicy tomato relish, piquillo pepper aioli.

**Churros**

Classic Spanish doughnut w cinnamon sugar,  
white and dark chocolate sauces.



SET  
DINNER TWO

\$80.00

MINIMUM 10 PEOPLE (PRE-BOOKED)

**Aceitunas aliñadas, Buñuelos de Bacalao  
& Jamón serrano**

Salt cod fritter w saffron aioli & Serrano Ham  
Marinated warm mixed olives, spices, herbs & citrus.

**Gambas a la parrilla & Ceviche de Pescado**

Grilled whole prawn w honey  
w lemon dressing & Ceviche.

**Panza de cerdo & Mazorcas a la plancha**

Crisp pork belly w pine nut gazpacho.  
+  
Grilled corn w smoked Raclette cheese, chipotle popcorn.

**Costillas de cordero &  
Ensalada de endivias**

BBQ lamb ribs, pickled red onion, pepitas.  
+  
Witlof, roasted baby beetroots, Candid hazelnuts salad.

**Paella mixta**

Seafood and Meat Paella w prawns, pork,  
mussels, beef, calamari, chicken & local fish.

**Churros**

Classic Spanish doughnut w cinnamon sugar,  
white and dark chocolate sauces.



• EVERY •  
TUESDAY, WEDNESDAY &  
THURSDAY NIGHT

# ◆ PAELLA ◆

SET MENU

PAELLA SET MENU  
2 TAPAS, PAELLA AND CHURROS  
\$55<sup>.00</sup> PER PERSON - BOOKINGS ESSENTIAL