

to start

- garlic & red pepper marinated mixed olives **[v]** \$8
- trio of house made dips & warm bread, with marinated olives & feta cheese **[v]** \$16
- saganaki with fresh lime **[g]** \$14
- grilled chorizo on warm garlic bread **[t]** \$13
- barr'd nachos with spanish sauce, cheese, guacamole, sour cream & jalapeños **[v/t]** \$15

Add beef or grilled chorizo for an extra \$2

salads

- garden salad **[g/t]** \$14
- quinoa salad with roasted green beans, broccolini, soaked raisins, almonds & feta cheese **[v/g/t]** \$14
- eggplant & flash-fried chickpea salad with sweated capsicum, feta, hard boiled eggs, rocket & balsamic reduction **[v/g/t]** \$14

sides

- chunky kumara chips with garlic aioli **[v/g/t]** \$8
- fried patatas bravas in spices with tomato chutney, garlic aioli & bravas sauce **[v/g]** \$8
- parmesan crumbed eggplant chips with guacamole **[v/t]** \$10

small plates

- paprika & garlic rubbed chicken skewer **[g/t]** \$9 each
- lemon & mixed herb marinated lamb & chorizo skewer with mixed vegetables **[g/t]** \$10
- vegetable croquettes with garlic aioli **[v/t]** \$14
- oven baked stuffed mushrooms filled with pureed mixed vegetables & blue cheese **[v/g/t]** \$14
- chilli & garlic creamy prawns with warm bread \$18
- salt & pepper flash-fried calamari with garlic aioli \$18
- scallops cooked with anchovy chive butter **[g]** \$18

- deep fried chicken bites coated in spanish jerk sauce & topped with spring onion **[t]** \$14
- beef, almond & raisin empanadas topped with sour cream and mint **[t]** \$15
- crunchy potato & chorizo bombas with bravas sauce **[t]** \$16

for the little ones

- chicken bites with fries & tomato sauce **[t]**
- battered fish & fries
- cheeseburger sliders with fries **[t]**

main plates

- spanish meatballs in Spanish sauce with warm bread **[t]** \$18
- chicken tortilla wrap with capsicum, onion, iceberg lettuce, sour cream & refried beans **[t]** \$15
- maple soy marinated pork belly tacos with rocket, mango Kewpie Mayo, pickled red onions, jalapeño jam & fresh chilli **[t]** \$18
- spicy crumbed chicken burger with chipotle, apple slaw, iceberg lettuce & kumara fries **[t]** \$18
- roasted lamb cutlets with a sweet potato, rocket & feta salad **[g/t]** \$19.5
- toasted chorizo & corn salsa quesadilla with cheese & refried beans served with sour cream, guacamole & salsa verde **[t]** \$18

barr'd paellas

- saffron rice pan baked with seasonal vegetables & fresh lemon **[v/g]** *
medium \$50
large \$58
- mixed paella with chicken, chorizo, baby octopus, fish, squid & peas **[g]** *
medium \$55
large \$65
- seafood paella with prawns, squid, scallops, baby octopus, fish & crab **[g]** *
medium \$59

large \$69

- *medium sized paellas are recommended for 2-4 consumers as we recommend our larger serve for 4 people and above.*

desserts

- churros dusted in cinnamon sugar served with warm chocolate sauce **[t]** \$12
- creme catalana - spanish creamy custard dessert with caramelised sugar **[g]** \$12

degustation menu

- \$46 pp (min. of 2 people)
- patatas bravas
- stuffed mushrooms
- calamari
- vegetable croquettes
- chicken skewers
- spanish Meatballs
- churros

* NOT AVAILABLE FOR TAKE-AWAY