

Tapas



Salted Nuts - pistachios or cashews		5.5
Marinated Olives [v]	Spain	6.5
Saganaki - pan-fried kefalograviera cheese [v]	Greece	11.5
Trio of Dips – Feta & Capsicum, Pesto, Coriander & Lemon Hummus served with Flat bread [v] [gf*]	Mediterranean	12.5
Bomba – fried potato croquettes filled with spicy beef mince	Spain	11.0
Croquettes - chef's choice of the day [v*]	Spain	10.0
Tabla de Curados – selection of Jamon, Lomo & cured Chorizo served with Manchego cheese and Catalan tomato & garlic bread	Spain	25.5
Baked Field Mushrooms - topped with prosciutto, sage & goats cheese [gf] [v*]	Italy	12.0
Patatas Bravas - potatoes tossed with spicy tomato sauce [v] [gf]	Spain	9.0
Roasted Vegetables - eggplant, zucchini, capsicum, feta, sun-dried tomato [v] [gf]	Spain	9.0
Tossed Mixed Salad w dried pear, parmesan, prosciutto and pine nut salad [v*] [gf]	Italy	11.5
Pan seared Scallops with pancetta & basil served with blueberries and PX sherry jus [gf]	Italy	14.0
Calamari lightly fried with herbs & spices	Spain	10.5
Australian King Prawns pan fried in chermoula [gf]	Italian	14.0
Moroccan Lamb skewers – spiced and fried [gf]	Morocco	13.5
Chicken Levantina - tender thigh w sauté prunes, olives and capers [gf]	Spain	12.0
Crispy Pork Belly on a bed of apple compote & drizzled with basil olive oil.	Italy	12.0
Beef Eye Fillet with Spanish blue cheese sauce & walnuts [gf]	Spain	13.5
Chorizo pan fried in apple cider & served with mint & pickled shallots	Spain	10.5
Minted Lamb Meatballs with Italian tomato sauce	Italy	9.0
Chicken Breast stuffed with sweet capsicum, dates and cheddar cheese served with a creamy saffron sauce [gf]	Italy	12.0
Fried Goat's Cheese with honey and caramelized onions [v]	Spain	12.0
Pony Cheese Platter Manchego cheese, Italian Mauri Gorgonzola Bontazola French Rouzaire Fougerus Brie (*see over)	Mediterranean	21.5
Extra Bread		1.5

[v] vegetarian [v*] vegetarian option available [gf] gluten free [gf*] gluten free option available

Please ask staff regarding any food allergies.



Wednesday Paella Night

Authentic Spanish Paella – your choice of Traditional, Seafood or Vegetarian

52.0

Traditional – chorizo, chicken, calamari, prawns, shrimp & mussels.

(serves 2-4)

Seafood – blue fish, calamari, prawns, shrimp & mussels.

Vegetarian – mushroom, zucchini, eggplant, roast capsicum, parsley.

Allow 45mins.

Thursday Tapas for Two

5-Course Tapas taste plate selection for two ... plus 2 free glasses of Sangria.

60.0

- 1- Dips – feta & capsicum & pesto dip served with flat bread
- 2- Olives, Croquettes & Calamari share plate
- 3- Patatas Bravas Potatoes with spicy tomato sauce
Chicken Levantina tender thigh w sauté prunes, olives and capers [gf]
- 4- Crispy Pork Belly on a bed of apple compote & drizzled with basil olive oil
Minted Lamb Meatballs with Italian tomato sauce
- 5- Spanish Churros with hot chocolate dipping Sauce

Desserts

Melting chocolate pudding with white chocolate sauce (15mins)	France	11.0
Spanish Churros with hot chocolate dipping Sauce	Spain	8.5
Crème Brulee with white chocolate and cinnamon	France	9.5
Affogato - Vanilla Ice Cream, Espresso Shot & Frangelico liqueur	Italy	12.0
Pony Cheese Platter	Mediterranean	21.5

Spanish 12 months old Manchego cheese,
Italian Mauri Gorgonzola Bontazola
French Rouzaire Fougerus Brie
Served with smoked paprika roast almonds, quince paste & dried fruit.

Our Mediterranean Tapas Menu has been prepared by head chef **Luis Naval-Aguilar**.

Born and raised in Zaragoza in Northern Spain, Luis' career has been influenced by the world famous Basque, French and Spanish cuisines. With over 20 years of culinary knowledge, Luis has been passionately creating delicious Tapas in Melbourne since 2003.

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