

for a selection of chef favourite

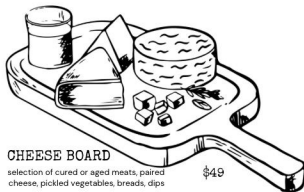
JUST FEED ME

Minimum of 2
All guests at the table must be included
\$65

CHAR-GRILL PARRILLADA

beef picanha / chicken / lamb picanha
paprika chorizo / castro's chorizo
pico de gallo / coleslaw / fries / wedges /
arepas
guasacaca / mojo rojo / chimichurri

119



CHEESE BOARD

selection of cured or aged meats, paired
cheese, pickled vegetables, breads, dips

\$49

DIGESTIFS

REAL TESORO PEDRO XIMENEX \$14
AROMAS ARE REMINISCENT OF FIGS, RAISINS AND DATES. SWEET
VELVET AND SOFT ON THE PALATE, WELL-BALANCED WITH A LONG
FINISH.

TAYLORS FINE RUBY PORT, DUORO \$14
BLEND OF FULL-BODIED PORT WINES AGED FOR AROUND TWO YEARS IN
LARGE OAK VATS. THEY GAIN SMOOTHNESS AND ELEGANCE AS THEY AGE
WHILE RETAINING THEIR FRUITINESS, INTENSITY AND YOUTHFUL RUBY
COLOUR.

LICOR 43 \$14
AN AMAZINGLY VERSATILE SPANISH LIQUEUR WITH SENSATIONALLY
SMOOTH LAYERED FLAVOURS OF VANILLA, CITRUS AND CARAMEL MADE
WITH NO LESS THAN 43 INGREDIENTS.

LIMONCELLO \$14
A REFRESHING BURST OF FLAVOUR, WITH A BLEND OF TANGY LEMON ZEST
AND SUBTLE SWEETNESS.

DIPLOMATICO RUM RESERVA \$16
INDULGE IN LUXURIOUS HARMONY OF CARAMEL, VANILLA AND DARK
CHOCOLATE NOTES WHICH HAVE BEEN CAREFULLY CRAFTED TO LEAVE
YOU.

TAPAS TO SHARE

*GF	OLIVES & PICKLES	with citrus / olive oil	9
*GF	CASTRO'S FOCACCIA	garlic butter	12
	ALBONDIGAS	wagyu & pork meatball, almond sauce, sherry, parsley	16
	SOBRASADA	cured spicy chorizo spread, focaccia	14
	JAMÓN SERRANO	dried cure and aged for 18 ham	14
	FRIED CHICKEN	Honey mustard, pickled red onion, caramel seeds, cornichons	19
	CHORIZO A LA SIDRA	pork chorizo, cider reduction	14
*GF	PATATAS BRAVAS	potatoes, spicy tomato sauce, aioli	16
*GF	MUSHROOM CROQUETTES	aioli, cream	14
*GF	ALCACHOFAS	Artichoke, almond saimorojo, olive caviar	16
	CALAMARES FRITOS	fried squid / aioli	17
	BEEF CHEEK	6hr braised, char-grilled beef cheek, pedro ximenez, cauliflower purée	41
	CHEESE BOARD	selection of cured or aged meats, paired cheese, pickled vegetables, breads, dips	49

Paellas

TRADITIONAL SPANISH RICE WITH TOMATOES, VEGGIES, SMOKED PIMENTON & SERVED IN PIELLA PAN
allow at least 30 minutes cooking time

VEGETARIAN	GF	seasonal veggies / olives / beans / mushroom	59
CHICKEN & RIBS	GF	Pork ribs / chicken wings / beans	61
SEAFOOD	GF	prawns / squid / mussels	71
MAR Y TIERRA	GF	pork ribs / chicken / prawns / squid / mussels / rosemary	80

*GF Gluten Friendly. Not 100% Guaranteed

Vegetarian

TAPAS & TIPPLE



TAP BEERS \$10
SANGRIAS \$11
COCKTAILS \$15
• Rebujo Spritz
• Lemon Cheesecake
• Margarita



BUY 2 DRINKS GET

FREE TAPAS

3pm to 6 pm daily 1&C apply