

Welcome to Bellota.
Bellota (pronounced bey-
otta) is the Spanish word for
acorn, and it's the acorn
that plays an essential part
in the creation of one of
the world's most prized
delicacies – Jamón Ibérico
de bellota (literally Iberian
ham of acorns).

The Iberian pig used to live all over Spain, Portugal and many parts of the Mediterranean, but due to the decline in its natural habitat the dehesa (oak forests), they are scarce – and needless to say - incredibly expensive. They're also very smart pigs. I was speaking to a pig-farmer in Spain a few years ago and he said he'd noticed he was losing a few pigs every week. He suspected they were being stolen by rival farmers as they are so valuable, so he set up watch at the few breaks in the stone wall that surrounded his large property. He couldn't believe his eyes. He watched three piggies approach the cattle grid that ran between the gaps in the wall and then one by one they got onto their bellies and simply rolled and rolled over the grid. They stood up on the other side and headed for the hills. It's because of this that we have to charge you what may seem like daylight robbery for a small plate of this delicious delicacy. But trust me, you'll be paying a small fortune in Spain as well.

I want you to have as authentic a tapas experience as you'll find in Auckland – but to be honest I've had to include a few ingredients from other countries on the Mediterranean and NZ to provide you with an extensive menu.

Bellota's kitchen is headed by Chef Mark Kawana - supported by the entire Bellota team. Our Front of House is led by the lovely Chilean native Andrea de la Barra.

Saludos y disfrute,

A handwritten signature in black ink that reads "Peter Gordon". The signature is written in a cursive, slightly slanted style.

Peter Gordon

Typical Ingredients

The menu starts with Typical Ingredients – basic food stuffs that you'll encounter throughout Spain served just as they are in Spain. A plate of cheese is just that – nothing else. A glass of sherry is the perfect accompaniment with these, or a chilled beer.

Pan de Fernando 7.50

For centuries this crusty bread, which is lightly grilled, has been appreciated by the Spanish. Rub tomato into the bread to add moisture and bring out the flavours. It also comes with a slice of Jamón Serrano.

Olives, Nuts and Pickles (70g) all at 8

Arbequina olives
Manzanilla olives with anchovies
Manzanilla olives with pimiento
Gordal olives
Warm roasted olives with herbs and garlic
Mixed olives
Pan fried salted almonds
Pickled sweet garlic
Basque cornichons (Spanish gherkins)
White Asparagus
Pickled guindilla chillies
Banderillas
skewers of olives, baby white onion,
capsicum and gherkin

Fish

Ortiz anchovies 10.5
Boquerones: White marinated anchovies 12

Charcuterie

Grilled chorizo (made by Mariano Vivas from Barcelona – 2010 Cuisine Artisan Award winner) 15.5
Chorizo de Pamplona 50g 11
Chorizo gran reserva 50g 12
Jamón Serrano 50g 14.5
A plate of assorted sliced chorizo de Pamplona, chorizo gran reserva and Jamón Serrano 17
Jamón Ibérico de bellota 50g 38
25g 20

All Fish and Charcuterie are served with bread & tomato olive oil

Spanish Cheese

We've selected the following cheeses to showcase the various characteristics of Spain's terroir and its artisan producers

Manchego

Spain's premier ewe's milk cheese from La Mancha 60g 15.5
– firm, rich and slightly sharp

Ibérico

Semi hard cheese made from a mixture of cow, ewe's and goat's milk 60g 15.5

Garrotxa

A semi-soft goat's milk cheese made in Catalonia (northern Spain) 60g 15.5
– great with a glass of Champagne

Valdeón

A creamy blue cheese made from cow and goat's milk (it was awarded the best Spanish blue cheese in 2003) 60g 15.5

Cabrales

a piquant blue cheese from Asturias 60g 15.5
– made from cow, goat's and ewe's milk

Manchego and Serrano

The classic: A combination of the most famous Spanish ham and cheese 30g of each 16.5

Cheese platter

Tasting platter to experience the difference between Manchego, Garrotxa, Ibérico and Valdeón 30g of each 30

Entremés

Chef's selection of meat, cheese, bread, dips, and pan-fried salted almonds 28

All cheeses are served with membrillo paste and bread

Please note a 15% surcharge applies on public holidays

Pintxos & Montaditos

Pintxos & Montaditos is the next section – Pintxos are the small bread based tapas from the Basque region and Montaditos is literally 'little mounds'. You'll find tapas similar to this all over Spain, but in San Sebastián, Bilbao, Pamplona and other Basque towns they have a way with toasted baguette (it borders France so it's not as strange as it may seem).

One portion is two pieces of toasted baguette with the appropriate topping

Truffle oil marinated field mushrooms on chickpea puree with black olive paste	7
Beetroot and red onion relish with creamed goats cheese	7
Chicken liver and sherry marinated raisin paté with field mushrooms and sherry glaze	8
Serranitos: roast marinated pork fillet with jamon Serrano and guindilla chilli salsa	8
Escalivada: oven roasted eggplant, red capsicum and red onion, topped with anchovy	8
Smoked salmon, anchovy and piquillo peppers with tomato and garlic oil	8
Vegan – mushroom and nut paté with tomato salsa	8.5
Caramelised red onion, toasted pinenuts and sherry raisins paste topped with goats cheese	8.5
Pintxo of the day (please ask the friendly staff)	Price on req

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Tapas

Tapas follows on, and tapas is simply the plural of tapa. These are thought to have evolved from the slices of bread that were sat atop glasses of wine in hot regions of Spain to keep the flies away. They eventually began to have toppings put on them (and then became small bites that often had no bread at all) and so, supposedly, tapas were born. Although why the flies wouldn't have wanted some of the tasty toppings as well is beyond me.

Patatas bravas with spicy tomato sauce	6
Cassava chips topped with grated Manchego cheese, served with spicy tomato sauce and alioli	7
Tortilla of the day (please ask the staff)	10
Deep-fried goats cheese with runny honey and toasted almonds	10.5
Rabo de Toro: Oxtail slow cooked in red wine with sweet and spicy paprika and bites of jamón Serrano and patatas	10.5
Albóndigas de pollo: Chicken and cumin dumplings served on tomato sauce	10.5
Spinach, orange, raisin and pinenut empanadas with plum, apple and cayenne pepper chutney	10.5
Croqueta del día (please ask the staff for the flavour of today's croquette)	11.5
Garlic prawns served on saffron and broad bean Calasparra rice with chilli oil dressing	11.5
Mariano's hand made chorizo braised with butterbeans, red peppers and tomato	12.5
Twice cooked pork belly on roasted pumpkin and garlic mash with caramelised pears and pomegranate jus	12.5
Polenta crusted deep-fried calamari served with alioli	12.5

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Tapa Grande

Tapa Grande are Bellota's main courses, but these are more like a $\frac{3}{4}$ meal. Make sure you have some pintxo or tapas beforehand! Please allow at least 20 minutes to cook.

Berenjena rellena – Eggplant stuffed with vegetable compote and Manchego cheese crust on herbed rice	17.5
Estofado de pescado con anis e hinojo – Fish stew with anise, fennel and squid tentacles	21.5
Grilled sirloin with patatas a lo pobre, sautéed mushrooms and red wine sauce	22.5
Twice cooked baby chicken served with artichoke, lemon and potato stuffed piquillo peppers, braised cabbage and capers with sherry sauce	25.5

Dulce dulce

Dulce dulce is literally 'sweet sweet' – and these are our desserts. Not large, not small, sitting somewhere in between. Whilst sweets aren't a regular fixture of most tapas bars, we've created some as we like to have them with a glass of PX or sweet sherry and a strong espresso. Or try our coffee cortado – a large macchiato with condensed milk – delicious!

Goats cheese crema with biscuit crumb and lemon mint sorbet	11
Warm arroz con leche with raisins, PX sherry and caramelised oranges	11
Dark chocolate rum mousse with figs and toasted almond crumble	11
Dessert of the week (please ask the friendly staff)	11

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