

# 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).

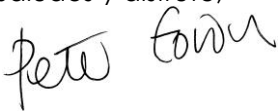
The Iberian pig used to live all over Spain, Portugal and many parts of the Mediterranean, but due to the decline of its natural habitat, the dehesa (oak forests), they are scarce - and needless to say - incredibly expensive.

They're also very smart pigs. I was speaking to a pig-farmer in Spain 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, although they didn't get too far... 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 New Zealand to provide you with an extensive menu.

Bellota's front of house is led by the lovely and bubbly Brazilians, our manager Marcia Hebling and bar supervisor Fabiana Fernandes – supported by the entire Bellota team. Bellota's kitchen is headed by Chef Renato Passoni.

Saludos y disfrute,



Peter Gordon

# Typical Ingredients

Our menu starts with basic food-stuffs that you'll encounter throughout Spain. A glass of sherry or cava is the perfect accompaniment with these, or a chilled beer.

## **Pan de Fernando** 8.5

For centuries this crusty bread, which is lightly grilled, has been appreciated by the Spanish. Tomato is rubbed into the bread to add moisture and it comes topped with a slice of Jamón Serrano.

## **Breads and dips** 10

Fresh bread and crostini with hazelnut, romesco sauce, caramelised onion & garlic oil

## **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, pickled guindilla chillies and gherkin)

Tasting platter: mixed olives, pickled sweet garlic, Basque cornichons, pickled guindilla chillies and banderillas 13

## **Fish and Charcuterie**

Boquerones – white anchovies 10.5

Ortiz anchovies 11.5

Chorizo de Pamplona 50g 12

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 44.5

25g 24

Grilled chorizo - made in Christchurch by Mariano Vivas from Barcelona (a 2010 Cuisine Artisan Award winner) with red pepper and onion relish 16

All fish and charcuterie are served with bread and tomato olive oil

# Spanish Cheese

We've selected the following cheeses to showcase the various characteristics of Spain's terroir and its artisan producers. Each one is served with a matching garnish and bread.

- Manchego and membrillo**  
Spain's premier ewe's milk cheese from La Mancha – firm, rich and slightly sharp, served with quince paste 11
- Ibérico and salted almonds**  
Semi-hard cheese made from a mixture of cow, ewe and goat milk, served with crunchy salted almonds 11
- Garrotxa and honey**  
Goat milk cheese made in Catalonia – great with a glass of cava, served with honeycomb 11
- Cabrales and fig walnut chutney**  
Piquant blue cheese from Asturias – made from cow, ewe and goat milk, served with Peter Gordon's chunky fig, orange and walnut chutney 11
- Valdeón and PX quince purée**  
Firm creamy blue cheese made from cow and goat milk, served with puréed quince, PX sherry and olive oil 11
- Manchego and Serrano**  
The classic: a combination of the most famous Spanish ham and cheese 17
- Cheese platter**  
Your choice of three of our cheeses with matching garnish 28

# Pintxos and Montaditos

Pintxos are the small bread based tapas from the Basque region and montaditos is literally 'little mounds'. You'll find tapas similar to these 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).

<b>La Gilda</b> – white anchovies, pickled guindilla chillies and black olive paste	5.5
<b>Shrimps</b> with saffron chilli mayonnaise	5.5
<b>Farinata</b> – Andalucian chickpea flat bread, goat cheese, spinach and piquillo peppers	5.5
<b>Seared chicken livers</b> , honey, mustard seeds, sherry vinegar and baby sorrel	5.5
<b>Slow roasted pumpkin and pork belly paté</b> , fresh thyme and quince paste	5.5
<b>Cured Snapper</b> , avocado and chicharrones	5.5

# Tapas

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.

<b>Cassava chips</b> topped with grated Manchego cheese, spicy tomato sauce and alioli	8
<b>Snapper ceviche</b> , salted almonds, lime, watermelon, roasted chilli and avocado mole	10.5
<b>Empanada or Pastel</b> of the week – please check with our lovely staff	10.5
<b>Bolas de queso de cabra</b> – crumbed deep-fried goats cheese, runny honey and toasted almonds	11
<b>Tapioca shells</b> filled with roasted lamb, watercress, kumara and golden raisin purée	11.5
<b>Pulpo a la parrilla</b> – crispy squid tentacles, grilled onion and piquillo alioli	11.5
<b>Gambas al ajillo</b> – char-grilled prawns with lemon, toasted garlic and fennel seed butter	12
<b>Valdeón</b> - cheese stuffed figs on salad of zucchini, roasted pine nuts, piquillo peppers and crispy kumara	12
<b>Croquetas de arroz</b> - Calasparra rice, Manchego cheese, roasted corn and spinach croquettes with sweet tomato jam	12
<b>Mejillones en escabeche</b> – green lip mussels, blood orange, black garlic, horseradish and green papaya	12
<b>Char-grilled hanger steak</b> , salted homemade ricotta and chimichurri salsa	12.5
<b>Chicken thigh</b> marinated with lime and smoked paprika, apple-ginger salsa and crispy Jamón Serrano	12.5

# 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!

All \$10

**Chocolate olive oil mousse** with almond meringue and raspberries

**Pastel de Nata** – puff pastry nest, Heilala vanilla custard and cinnamon

**Churros** dusted in chilli and blood orange sugar with dulce de leche

**Today's special dessert** - please check with our lovely staff

## Allpress Coffee

Ristretto, espresso, long black, macchiato, cappuccino, flat white, latte, cortado, mochaccino, hot chocolate 4.5

Double shot or soy milk 0.5

## Tea Infusions

English breakfast, Earl Grey, green tea, chamomile, peppermint, feng shui 3.5

## Special Coffees

Made with Allpress coffee and fresh whipped cream: Amaretto (with Disaronno), Baileys, Spanish (with brandy de Jerez Barbadillos), Cointreau, Frangelico, Galliano Vanilla, Grand Marnier, Kahlua, Irish (with Jameson Irish Whiskey), Scotch, Tía María all at 15

Carajillo - the typical after-dinner Spanish coffee made with a shot of espresso and brandy de Jerez Barbadillos 7.5