

TAPAS

Cold

Bread, tomato salsa, Arbequina olive oil	6
Spiced almonds	7
Marinated Spanish olives	8
Salad of witloof, carrot, parsnip, pine nuts, orange, manchego, Pedro Ximénez dressing	12
Kingfish tiradito, tiger's milk, cucumber, crispy corn, radish	18

Hot

Spanish omelette, potato and caramelised onion	8
Soft shell crab slider, smoked paprika alioli, slaw	9.5
Deep-fried potatoes, spicy tomato salsa, alioli	10
Crumbed, fried goat's cheese balls, honey, almonds	14
Crispy fried baby squid, guindilla chilli alioli, lime	14
Grilled broccolini, honey mustard dressing, hazelnuts	14
Croquettes with chicken and serrano ham	14
Grilled chorizo, saffron alioli	14
Chilli prawns, garlic, parsley	18
Grilled lamb leg skewers, yoghurt salsa	18
Roasted half chicken, salsa verde	18
Wagyu beef bavette, chimichurri	22

PLATTERS

Jamón serrano

Spanish ham cured for 15 months 22

Ibérico platter

Jamón ibérico de bellota, salchichón, lomo, chorizo 38

Jamón ibérico de bellota

Spanish ham from Iberian pigs cured for 36 months 45

CHEESES

Manchego

Sheep's milk firm cheese from La Mancha 14

Semicurado cabra

Semi soft goat's cheese from Murcia 14

Galicia blue

Creamy cow's milk blue cheese from Galicia 14

DESSERTS

Churros

Spanish doughnuts, dark chocolate, dulce de leche 16

For a perfect pairing try our Nectar sherry. Nectar seems such an appropriate name for this wine, given its floral mouth-coating sweetness and treacly texture.

Crema Catalana

Custard, roasted rhubarb, pistachio 16

For a perfect pairing try our Oloroso sherry. A rich concentrated wine which is classically dry with hints of sweetness, its amber gold colour and flavours of rich bitter chocolate and baked chestnuts leave an intense lingering aftertaste.

FAVOURITE WINTER BEVERAGES AND COCKTAILS

Artisan beauty

Scapegrace gin, grapefruit tonic, lemon juice, raspberry syrup 20

Mulled wine

Red wine with citrus peel, star anise and a cinnamon swizzle 11

Hot toddy

Warm up with this herbal hot toddy recipe!

Pisco brandy, herbal liqueur, hibiscus, honey, lemon and spices 15

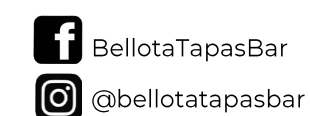
Spanish coffee

Agavero tequila, PX sherry nectar, hot coffee, vanilla syrup, cream 15

HAPPY HOUR FROM 4PM-6PM

Bread, tomato salsa, Arbequina olive oil	4.5
Soft shell crab slider, smoked paprika alioli, slaw	7.5
Deep-fried potatoes, spicy tomato salsa, alioli	8
Crumbed, fried goat's cheese balls, honey, almonds	12
Croquettes with chicken and serrano ham	12

We take all reasonable efforts to accommodate our guests' dietary needs, however, we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies, please inform one of our team.



Bellota
BY PETER GORDON