

Bellota

BAR DE TAPAS Y VINOS

TAPAS

Croquetas clásicas Españolas – chicken and serrano ham croquettes, blue cheese sauce	12
Bolas de queso de cabra – four crumbed deep-fried goat's cheese balls, runny honey, toasted almonds	14
Patatas bravas – deep-fried potato wedges, spicy tomato sauce, alioli	10
Almejas al vapor con apio – steamed Cloudy Bay diamond shell clams, celery, garlic	13
Gambas al ajillo con romesco y salsa criolla – garlic prawns, criolla salsa, almond romesco	17.5
Chorizo al vino tinto – chorizo, piquillo peppers, red wine	14
Secreto Ibérico a la brasa con salsa de magrana y patatas con romero – grilled “secreto” Iberica pork, pomegranate sauce, rosemary potatoes	21
Setas al horno con chimichurri – baked portobello mushroom, chickpea puree, chimichurri sauce	14
Carrillera de ternera con reduccion de vermut – beef cheek, vermouth, celeriac pureè, horseradish	18
Ensalada tricolor de coliflor con semillas – salad of quinoa, mixed seeds, apple, cauliflower, broccoli, feta cheese, honey mustard vinaigrette	13
Brócoli a la parrilla – grilled broccoli, olive oil, almonds	10

PLATOS PARA COMPARTIR

(platters to share)

Charcuterie – A plate of assorted Ibérico charcuterie: loin, chorizo, salchichón and jamón Ibérico de bellota	35
Pintxo platter – a selection of all five of our pintxos	29.5
Cesta crujiente – basket of deep-fried Spanish finger food: croquetas, potatoes, calamari, goat's cheese balls, empanada and dips	29.5
Cheese platter – all of our cheeses with matching accompaniments	34.5
Paella de mariscos – seafood paella with monkfish, squid, prawns, clams and mussels <i>*Made to share and can take up to 20 minutes.</i>	55
Paella Valenciana – Valencian paella with rabbit, chicken and beans <i>*Made to share and can take up to 20 minutes.</i>	55
Arroz negro con sepia y gambas – black paella with prawns, cuttlefish, clams* <i>*Made to share and can take up to 20 minutes.</i>	55

PINTXOS & MONTADITOS

Panceta ibérica con mermelada de tomate verde – iberico pork belly with green tomato jam	7.5
Tomate, feta y aceite de albahaca – tomato concasse, feta, olive tapenade, basil oil	7.5
Mejillones en escabeche con picada de pimientos y salsa pesto – mussels “escabeche”, capsicum dressing, pesto	7.5
Chorizo con cebolla caramelizada y salsa de mostaza - grilled chorizo, caramelised onion and mustard mayonnaise	7.5
Escalibada con anchoas, romesco y queso Idiazábal - roast mixed vegetables, anchovy, almond romesco salsa, Idiazábal cheese	7.5

CHEESE

Manchego & membrillo - Spain’s premier ewe’s milk cheese from La Mancha, with quince paste	15
Idiazábal & mermelada de tomate verde - Latxa ewe’s milk cheese from the Basque country, with green tomato marmalade	15
Mahoe Blue & sherry quince pureè - organic cow’s milk cheese from Kerikeri, with pureed quince, PX sherry and olive oil	15
Queso de cabra semi curado & naranja de Seville – semi-cured goat’s milk cheese from Navarra, with Seville orange paste	15

CHARCUTERIE

served with bread, tomato and olive oil

Jamón serrano	21
Jamón de Bellota	44.5
A plate of assorted Ibérico charcuterie: loin, chorizo, salchichón and jamón Ibérico de bellota	35

TYPICAL INGREDIENTS

Manzanilla olives stuffed with pimientos, blue cheese or jamón serrano	8.5
Warm roasted Spanish olives with herbs and garlic	8.5
Mixed olives	8.5
Pan-fried salted almonds	8.5
Boquerones (white anchovies)	11.5
Ortiz anchovies	11.5

DULCE DULCE

Dulce dulce means literally 'sweet sweet'. 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.

- Churros con dulce de leche** – Spanish doughnuts dusted in chilli-orange sugar and caramel 10.5
- Tarta Santiago** – traditional ground almond tart, PX sherry, white chocolate and yoghurt crème 10.5
- Dessert Platter** – tarta Santiago, crema Catalana, churros, dulce de leche ice cream 24

ALLPRESS COFFEE

- Espresso, long black, cappuccino, flat white, latte, mochaccino, café bombón 4.5
- Hot chocolate 4.5

TEA INFUSIONS

- English breakfast, Chamomile, Peppermint, Earl Grey, Green tea 3.5

SPECIAL COFFEES

- Helado con Café (Affogato)** – a shot of Allpress coffee with your choice of; Amaretto, Baileys, Cointreau, Frangelico, Galliano Vanilla, Grand Marnier or Tia Maria served with a scoop of dulce de leche ice cream 15
- Carajillo** – the typical after-dinner Spanish coffee made with espresso and brandy Alvear Secular 10