

TAPAS

.. Humble Bakery Sourdough Whipped Butter.....	5EA
.. Banderilla Pickled Vegetable.....	3EA
.. Gilda Gordal Olive, Anchovy, Guindilla.....	6EA
.. Fried Tapioca Honey, Manchego.....	8EA
.. Piquillo Pepper Stuffed with Tuna, Mayonnaise, Chive.....	9EA
.. Marinated Olives	6
.. Hummus & Marinated Peppers	14
.. Olasagasti Anchovies	22
.. Chicharrón de Cádiz Roasted Pork Belly Cold Cut.....	18
.. Jamón Serrano	20
.. Jamón Ibérico de Bellota 'Blazquez' served with Patatas Fritas & Guindillas 40g.....	42

SHARE

.. Cucumber & Melon Salad Dressed with Palm Sugar Vinaigrette, Mint & Ricotta Salata.....	18
.. Grilled Zucchini Marinated with Garlic & Chilli, served with Stracciatella, Hazelnut & Mint.....	22
.. 'Setas al Ajillo' Garlic Mushrooms, Jerusalem Artichoke Purée, Breadcrumbs & Cured Egg Yolk.....	27
.. Hiramasa Kingfish Crudo with Charred Eggplant & Almond Ajo Blanco.....	27
.. BBQ Octopus with White Beans, Lime, Coriander, Mojo Verde & Chicharrón.....	34
.. BBQ Chorizo Thick Cut Chorizo cooked over Charcoal with Chickpeas & Spinach.....	27
.. Roast Lamb Glazed in Sherry & Honey with Labne & Lemon Peas.....	34
.. Charcoal Grilled Chicken Deboned Free Range Chicken, Mustard Sauce, Pickled Onion.....	37

DESSERT

- ..Passionfruit Sorbet, Whipped Coconut Cream, Toasted Coconut.....12
- ..Flan PX Caramel.....16
- ..'Torrijas' French Toast, Cinnamon Sugar, Orange Zest, Custard.....18

DESSERT WINES

- ..2017 Equipo Navazos Casa del Inca PX...Sanlúcar de Barrameda ESP 22 / --
- ..2019 Toro Albalá Pedro Ximenez.....Montilla-Moriles ESP 27 / 165
- ..NV The Other Right 'Eau d'Amis #3' Rouge.....McLaren Vale AUS 18
- ..2014 Anne & Jean-Francois Ganevat Vin de Paille.....Jura FRA 45
- ..NV La Petite Mort 'Mad Deer' Fortified Verdelho.....Granite Belt AUS 15
- ..NV Pennyweight Old Tawny Port.....Beechworth AUS 13
- ..2015 Pennyweight 'Vintage Fortified'.....Beechworth AUS 15
- ..2021 Bruno Duchêne 'Le Banyuls de Mômán.....Banyuls-sur-Mer FRA 20

SALÓN DE TAPAS BANQUETE

\$80PP

- Marinated Olives
- Humble Bakery Sourdough, Whipped Butter
- Anchovies
- Piquillo Pepper stuffed with Tuna, Mayonnaise, Chive
- Fried Tapioca, Honey, Manchego
- Jamón Serrano
- Grilled Zucchini Marinated with Garlic & Chilli, served with Stracciatella, Hazelnut & Mint
- Hiramasa Kingfish Crudo with Charred Eggplant & Almond Ajo Blanco
- BBQ Chorizon with Chickpeas & Spinach
- Cucumber & Melon Salad, Palm Sugar Vinaigrette, Ricotta Salata

Dessert