

# TAPAS

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Ostra · freshly shucked oysters natural with mignonette GF, DF	29 1/2 dz 55 1 dz
Marinated Olives · mix olives, lemon, chilli, garlic, toasted sourdough V, GF*	16
Banderillas · boquerones en vinagre, olives, vegetable ceviche (3)	16
Jamon Serrano Pintxos · valdeon, Santa Teresa quince, caviar, range and raisin bread (3)	16
Salmon Curado Pintxos- citrus cured salmon, caviar, sourdough (3)	16
Heirloom tomato salad - white balsamic, spanish onions, basil, mints, oregano, stracciatella V	19
Ceviche - line caught snapper, spring onion, chillies, mint, coriander, mustard cress, bronze fennel GF,DF	26
Charcuterie - chefs' selection of Spanish smallgoods, guindillas, olives, housemade pickles	27
Cheese - Chefs' selection of international and local cheeses, Santa Teresa quince	27



# TASTING MENU

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95 PER PERSON | MINIMUM 2 PERSON

Banderillas · boquerones en vinagre, olives, vegetable ceviche **GF, DF**

Jamón Serrano Pintxos · Quince paste, cheese, toasted orange and raisin sourdough

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Grilled pizzetta · garlic & rosemary **VG**

Pulpo · grilled octopus, black garlic, kipfler potatoes, capers, nduja dressing **GF**

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Lamb Shoulder · soft polenta, peas, heirloom tomato, chorizo **GF**

Spatchcock · cauliflower puree, charred corn **GF**

Hombro de cordero · slow cooked lamb shoulder, beans, sage, garlic, tomato **GF**

Patatas Bravas · chilli, saffron aioli, chives, citrus salt **GF, VG**

Broccolini · romesco, toasted pine nuts **VG**

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Flan · anglaise, almonds **GF**

