




SOMMELIER SELECTION BY THE GLASS

	GLS	BTL		
CAVA			COCKTAILS	
FREIXENET BRUT 2015	13	65	SANGRIA	
Parellada, Penedés			Red wine, vermouth, rum, orange juice	
WHITE			<i>Glass</i>	9
OCHOA CALENDAS 2016	13	65	<i>Half jug</i>	25
Viura, Navarra			<i>Full jug</i>	45
DONNHOF QBA 2016	18	90	HIGHBALL	14
Riesling, Nahe			Whisky, soda, lemon slice	
RED			PISCO SOUR	16
ORUBE CRIANZA 2015	13	65	Pisco, angostura, lime, egg white	
Tempranillo, Rioja			NEGRONI	16
TWO HANDS ANGEL'S SHARE	16	80	Gin, campari, vermouth	
Shiraz, Barossa			GIN & TONIC	16
LANZAGA BY TELMO			Gin, tonic	
RODRIGUEZ 2010	20	100		
Tempranillo, Rioja			O'HARA'S IRISH STOUT	13
BEERS			Irish stout, 330ml	
PERONI DRAUGHT			ESTRELLA DAMM INEDIT	30
Italian premium pale lager, 5.1% ABV			Damm inedit, 750ml	
<i>Half pint</i>	12			
<i>Full pint</i>	15			
			TAPAS	
GAZPACHO "OLA" (V)	12		GRILLED OCTOPUS	28
Cold tomato soup, raspberry vinegar and burrata			Rouille sauce, grilled fennel, orange zest	
CEVICHE	25		TOMATO SALAD (V)	24
Marinated wild fish, lime, chilli, canchita			Japanese cherry tomatoes, aged sherry vinaigrette, arugula, manchego cheese	
Add fried baby calamari	7		HUEVOS	24
JAMON	46		Scrambled organic eggs, oyster mushrooms, grilled spanish pork	
36 months aged Iberico ham "5J"			CLAM STEW	26
GAMBAS	26		Chorizo broth, smoked paprika, manzanilla	
Tiger prawns in roasted garlic oil, potato purée			CANGREJO	32
CALAMARCITOS	26		Crab and avocado salad, pickled apples, tobiko, preserved lemon vinaigrette	
Crispy baby calamari, garlic aioli, country tomato sauce				

- All the fish that we serve is sustainable -

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Service charge and prevailing government taxes apply

PAELLAS AND HOME MADE PASTA

20 mins of preparation,
portioned as an individual main course

PAELLA "VALENCIANA" Spanish rice, marinated organic chicken, rosemary, chorizo, green beans	35
PAELLA "OLA" Spanish rice, wild fish, saffron potatoes, Japanese baby shrimps, baby calamari	38
FIDUEA DE CIGALAS Traditional "noodle" paella, NZ langoustines, crab, romesco	48
HOMEMADE PASTA Squid ink sauce, white wine, piquillo pepper aioli, smoked paprika oil	
With seafood of the day	35
With king prawns	42

MAIN COURSES




FISHERMAN'S SOUP Seafood of the day, fregola sarda, tomatoes, white wine, coriander	38
WILD MARKET FISH "A la plancha", salsa verde, clams, green asparagus	43
SUCKLING PIG Creamy polenta, red wine sauce, green salad	
Loin (subject to availability)	45
Leg	68

CHARCOAL GRILL/JOSPER OVEN

POLLO A LA BRASA Marinated organic chicken, cauliflower purée, kale salad, cashew nut dressing	35
SPANISH PORK Lentil salad, charred broccolini, grapefruit	38
WAGYU WESTHOLME STEAK Grilled wagyu (MBS 5) steak, chimichurri, leek tempura, celeriac confit	
Petite tender	50
Ribeye	68

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