

BY THE GLASS

	GLS	BTL		
WHITE			COCKTAILS	
AUZELLS by Tomas Cusine 2017	13	65	SANGRIA	
Coster del Serge, Spain			Red wine, vermouth, rum, orange juice	
CHATEAU STE MICHELLE 2014			<i>Glass</i>	9
"INDIAN WELLS"	18	90	<i>Half jug</i>	25
Columbia Valley, USA			<i>Full jug</i>	45
RED			MOJITO	16
TWO HANDS ANGEL'S SHARE 2017	16	80	Rum, fresh mints, lime	
Shiraz, Australia			PISCO SOUR	16
MUGA RESERVA 2014	19	92	Pisco, angostura, lime, egg white	
Tempranillo, Spain			MARTINI	16
BEERS			Gin, dry vermouth	
PERONI DRAUGHT Italy			GIN & TONIC	16
Premium pale lager, 5.1% ABV			Gin, tonic	
<i>Half pint</i>		12		
<i>Full pint</i>		15		

SURPRISE TASTING CHEF'S MENU (6 COURSE)

\$128++



* Available Only at Dinner Service*

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, red quinoa	
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	28
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	50
HOMEMADE PASTA Squid ink sauce, white wine, piquillo pepper aioli, smoked paprika oil	
With seafood of the day	35
With fish	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	62

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