

BY THE GLASS

WHITE

	GLS	BTL
2015 I LES 3 AMIS AUDACIA Valdeorras I Spain I Albarino	16	90
2018 I CRAGGY RANGE TE MUNA Martinborough, New Zealand I Sauvignogn Blanc	20	100

RED

2015 I COSTERS DEL PRIOR Priorat, Spain I Gamacha	16	90
2017 I TWO HANDS "ANGEL'S SHARE" Barossa, Australia I Shiraz	16	90

BEER

PERONI DRAUGHT <i>Italy</i>	half pint 12	pint 15
ESTRELLA INEDIT	Spain	750ml 30

COCKTAILS

SANGRIA Red Wine, Vermouth, Rum, Orange Juice	
<i>Glass</i>	9
<i>Half jug</i>	25
<i>Full jug</i>	45
MARGARITA Tequilla, Lime, Cointreau	16
PISCO SOUR Pisco, Angostura, Lime, Egg White	16
MARTINI Gin, Dry Vermouth	16
GIN & TONIC Gin, Tonic	16
NEGRONI Gin, Campari, Rosso Vermouth	16

"SPANISH OMAKASE" TASTING MENU 4 COURSES + 1 DESSERT \$118++



DINNER SERVICE ONLY
REQUIRES FULL TABLE PARTICIPATION

TAPAS

GAZPACHO (V) Cold Tomato Soup, Japanese Cucumber, Raspberry Vinegar, Crispy Red Quinoa	12	TUNA CARPACCIO Crispy Capers, Parsley, Crispy Garlic, Olive Oil Emulsion	24
CEVICHE Marinated Wild Fish, Limes, Onions, Purple Sweet Potato, Lettuce	25	GRILLED OCTOPUS Black Olive Mayo, Tapenade, Split Pea Puree, Peas, Cherry Tomato, Croutons	28
Add Fried Baby Calamari	7	AVOCADO (V) Stuffed with Quinoa, Feta, Tomatoes, Grilled Baby Corn, Cauliflower, Pickled Vegetables, Salpicon / Quinoa Salad	28
JAMON "5J" 36 Months Aged Iberico Ham, "Cinco Jotas"	48	BROKEN OMELETTE Ratatouille, Topinambur Chips, baby Zucchini Salad	24
GAMBAS Mashed Potato, Garlic Chips	26	GRILLED PORK BELLY Sherry Glaze, Sauteed Spinach, White Onion Puree	26
CALAMARI Crispy Baby Calamari, Piquillo Aioli, Orange Zest	26		

- ALL THE FISH WE SERVE IS SUSTAINABLE -

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Service charge and prevailing government taxes apply

SIGNATURE PSELLAS AND PASTAS

20 Mins of Preparation
Portioned As Individual Main Course

SPANISH PORK AND CHICKEN PAELLA 38
Spanish Saffron Rice, Baby Zucchini, Thyme, Roasted Pepper Aioli

THE "OLA" SEAFOOD PAELLA
Spanish Saffron Rice, Chick Peas, Potato, Parsley, Lemon Aioli
With Seafood of the Day 38
With NZ Langoustines 52

CRAYFISH FIDEUA 38
Traditional Noodles Paella, Prawns, Pork Chorizo Sausage, Sun Dried Tomato Aioli

PASTA CON MARISCOS
Spaghettini Pasta, Squid Ink Sauce, Romesco, Charred Cherry Tomatoes
With Seafood of the Day 35
With NZ Langoustines 52

MAIN COURSES / SEAFOOD

SUDADO 38
"Peruvian Fisherman Soup" Onions, Tomatoes, Coriander, Canchita Serrana
With Fish
With Seafood Of The Day

MARKET FISH 43
Lentils, Fregola Stew, Arabic Salad

CRAYFISH FIDEUA
Potato Puree, Aji Amarillo, "Oreganata", Lemon Zest

MAIN COURSES / MEAT

BEEF CHEEK 48
Truffle Sauce, Celeriac, Coleslaw, Corn



SUCKLING PIG
Squash, Pineapple Puree, Green Salad
Loin (subject to availability) 45
Leg 68

GRILLED RIBEYE STEAK
Mushrooms "AL Ajillo", Potato Chestnuts Puree, Chestnuts Demi Glace Sauce

"AUS" PETITE TENDER WAGYU (MBS 6-7) 50
"AUS" WESTHOLME WAGYU (MBS 5) 62

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