

## BY THE GLASS

### WHITE

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

### RED

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

### BEER

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

### COCKTAILS

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

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



\*DINNER SERVICE ONLY\*  
\*REQUIRES FULL TABLE PARTICIPATION\*

## TAPAS

<b>GAZPACHO (V)</b> Cold Tomato Soup, Japanese Cucumber, Raspberry Vinegar, Crispy Red Quinoa	12	<b>TOMATO CARPACCIO (V)</b> Basil Vinaigrette, Orzo Pasta, Burrata Cheese, Macadamia Nuts	24
<b>CEVICHE</b> Marinated Wild Fish, Limes, Onions, Sweet Potato Crisps, Peruvian Dried Corn	25	<b>GRILLED OCTOPUS</b> Light hummus, Dried Chilli Sauce, Crispy Lentils, Fresh Oregano	28
Add Fried Baby Calamari	7	<b>CRAB SALAD</b> Avocado, Tobiko Aioli, Warm Corn Dressing	28
<b>JAMON "5J"</b> 36 Months Aged Iberico Ham, "Cinco Jotas"	48	<b>FISH SKEWERS</b> "A la Plancha", Spicy Coriander Sauce, Grilled Baby Corn, Pomegranate	24
<b>GAMBAS</b> Mashed Potato, Garlic Chips	26	<b>GRILLED PORK BELLY</b> Sherry Glaze, Sauteed Spinach, White Onion Puree	26
<b>CALAMARI</b> Crispy Baby Calamari, Squid Ink Aioli, Lemon 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

<b>FIDEUA "BARCELONA"</b> Traditional "Noodle Paella", Grilled Pork & Prawns, Saffron Aioli	<b>38</b>
<b>THE BLACK PAELLA</b> Spanish Squid Ink Rice, Red Mojo Aioli, Smoked Paprika With Seafood of the Day With Boston Lobster	<b>38</b> <b>52</b>
<b>THE CHICKEN PAELLA</b> Spanish Saffron Rice, Marinated Chicken, Chesnuts, Pork Sausages, Truffle Aioli	<b>38</b>
<b>PASTA CON MARISCOS</b> Spaghettini Pasta, Spring Vegetable Sauce, Fava Beans, Fresh Basil With Seafood of the Day With Boston Lobster	<b>35</b> <b>52</b>

## MAIN COURSES / SEAFOOD



<b>"SUQUET"</b> Catalan Fishereman's Seafood Soup	<b>38</b>
<b>MARKET FISH</b> "A La Plancha" Tomato Caper Sauce, Braised Cabbage, Potato Puree	<b>43</b>
<b>SEAFOOD "MARISCADA"</b> Langoustines, Scallops, Fish, Calamari, Prawns, Clams, Octopus "a la Plancha" with White Butter Sauce	<b>52</b>

## MAIN COURSES / MEAT

<b>NZ LAMB RACK</b> Grilled Zucchini, Coriander Mint Sauce, Crispy Chick Peas	<b>48</b>
<b>SUCKLING PIG</b> Roasted "Spanish Style", Barley, Arugula Salad  Loin (subject to availability) Leg	<b>45</b> <b>68</b>
<b>GRILLED RIBEYE STEAK</b> Potato Confit, Caramelized Onions, Celeriac Puree, Chimichurri	
<b>"NZ" ANGUS 70 Days Grain Fed</b>	<b>50</b>
<b>"AUS" WESTHOLME WAGYU (MBS 5)</b>	<b>62</b>

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