

Tapas

Local organic olives	10
Spicy cashews (N)	10
Live oyster natural (S)	7ea
Kingfish 'pancetta' tostada (G*/E*/F*)	8ea
Corn & smoked chilli croqueta (D/G/E)	7ea
Pork cheek & mojo verde montadito (G*/E*)	8ea
Grilled lamb 'pinchos moruno'	12ea

Raciones

Yellow fin tuna crudo, blood orange & pimenton (F*)	39
Prawns 'al ajillo' (S/F*)	40
Runner beans, cauliflower cream & almonds (D*/N*)	29
Spiced chickpeas & spinach (F)	30
Portuguese duck & morcela rice (D*)	45
Angus brisket & mojo picon (F)	47

Queso E Dulce

Queso Manchego 6 m.o (G*/D)	19
Pomegranate crema & pistachio praline (D/N*)	17
Chocolate bunuelos & vanilla cream (D/G/E)	17
Blanca's alfajores (E/G/D)	5ea
Polvoron (G/N/D)	5ea

ALL seafood served is Australian

Allergens-E=egg G=gluten N=nuts or traces D=dairy

*F=fructose S=shellfish * = can be omitted*