

# bocados

spanish kitchen

SPECIALS AVAILABLE/BYO WINE ONLY TUESDAY WEDNESDAY \$10 CORKAGE

## PANES BREADS

<b>PAN CON AJO</b> garlic rubbed, grilled sourdough with extra virgin olive oil	7.90 NGF
<b>PAN CON TOMATE</b> grilled sourdough bread with garlic and tomato crush	11.90 NGF
<b>JAMÓN SERRANO</b> 18mths cured Spanish ham with grilled sourdough	16.90 NGF

## TAPAS SMALL DISHES TO SHARE

<b>ACEITUNAS MIXTAS</b> marinated assortment, anchovy stuffed manzanillo, kalamata, sicilian green	5.90
<b>ESPADÍN</b> crispy fried white bait, chili flakes, lemon and aioli	16.90
<b>CHAMPIÑONES</b> sherry glazed mushrooms with mojo verde and grilled sourdough	16.90
<b>CHORIZO A LA SIDRA</b> cider glazed Rodriguez Brothers chorizo, potato salad	18.90
<b>PATATAS BRAVAS</b> crispy fried chat potatoes, aioli and house made tomato jam	12.90
<b>CARILLERAS DE TERNERA Y PURÉ DE COLIFLOR</b> braised beef cheeks, PX sauce and cauliflower puree	22.90
<b>CHICHARRÓN</b> 275g of crispy pork belly with chimichurri	25.90
<b>QUESO MOZZARELLA DE BÚFALO</b> tomato salad with basil and Pedro Ximénez sherry vinegar	18.90
<b>ALITAS DE POLLO</b> spanish fried chicken wings	14.90
<b>GAMBAS AL AJILLO</b> wild, ocean caught prawns with chilli, garlic and grilled sourdough	22.90
<b>ALBÓNDIGAS</b> meatballs with tomato, oregano sauce and manchego cheese and grilled sourdough	15.90 NGF
<b>TORTILLA ESPAÑOLA</b> traditional potato and egg cake with chorizo or grilled asparagus	15.90
<b>ENSALADA DE CASA</b> leaf salad with tomato, cucumber, radish and asparagus	14.90
<b>CALAMARES A LA PLANCHA</b> grilled marinated squid with garlic, lemon, chilli and grilled sourdough	22.90
<b>PATO CON NARANJA</b> twice cooked duck leg with orange glaze and watercress	24.90 NGF

## RACIONES LARGE DISHES TO SHARE

<b>MEJILLONES</b> organic and sustainable Spring Bay Tasmanian Blue mussels with tomato, Rodriguez chorizo, smokey paprika and grilled sourdough	26.90
<b>POLLO ASADO</b> garlic and paprika marinated 1/2 roast chicken, potatoes and salad	28.90
<b>BOCADOS PAELLA</b> Rodriguez chorizo, wild ocean caught prawns, Spring Bay Tasmanian Blue mussels and chicken (vegetarian paella optional)	26.90/ 35.90
<b>SECO DE CORDERO</b> South American style slow cooked lamb shanks	27.90/ 35.90
<b>CHULETA DE CERDO</b> crumbed pork cutlet with aioli, apple- fig relish, coleslaw, crispy chats	30.90 NGF
<b>CHURASCO</b> grilled 375g beef rib eye, chimichurri, potatoes and salad	35.90

## POSTRES DESSERTS

<b>SAGAR TARTA</b> seasonal fruit tart with syrup and vanilla ice-cream	14.90 NGF
<b>CREMA CATALANA</b> vanilla custard with orange segments	14.90
<b>MOUSSE DE CHOCOLATE</b> Belcolade chocolate mousse with almonds and Pedro Ximenez sherry	14.90
<b>CHURROS</b> Spanish donuts with hot chocolate and dulce de leche	14.90 NGF

NGF- NOT GLUTEN FREE - PLEASE LET US KNOW ABOUT YOUR DIETARY REQUIREMENTS  
DAIRY PRODUCTS, WHEAT/ GLUTEN, NUTS, SEEDS, BEEF, PORK, FISH PRODUCTS,  
EGG ETC ARE USED IN OUR DISHES

