



BOCADOS BANQUETS ARE SERVED FOR BOOKINGS OF 4 AND MORE

BARCELONETA \$49 PER PERSON

PLATO MIXTO Y PAN CON AJO share plate of jamón serrano, Spanish anchovies, mixed olives, piquillo peppers, manchego cheese, artichoke and garlic rubbed, grilled sourdough

GAMBAS AL AJILLO wild ocean caught prawns with chilli and garlic

MEJILLONES organic and sustainable Spring Bay Tasmanian Blue mussels with tomato, Rodriguez Brothers chorizo and smokey paprika

SALCHIPAPAS a traditional Peruvian dish of patatas bravas and Rodriguez chorizo

SECO DE CORDERO South American style slow cooked lamb shanks

BOCADOS PAELLA Rodriguez chorizo, wild ocean caught prawns, Spring Bay Tasmanian Blue mussels and chicken (vegetarian paella optional)

POLLO TAPAS garlic and paprika marinated chicken and salad

SEVILLA \$56 PER PERSON

PLATO MIXTO Y PAN CON AJO share plate of jamón serrano, Spanish anchovies, mixed olives, piquillo peppers, manchego cheese, artichoke and garlic rubbed, grilled sourdough

GAMBAS AL AJILLO wild, ocean caught prawns with chilli and garlic

MEJILLONES organic and sustainable Spring Bay Tasmanian Blue mussels with tomato, Rodriguez Brothers chorizo and smokey paprika

CALAMARES A LA PLANCHA grilled marinated squid with garlic, lemon and chilli

SALCHIPAPAS a traditional Peruvian dish of patatas bravas and chorizo

SECO DE CORDERO South American style slow cooked lamb shanks

PATO CON NARANJA twice cooked duck leg with orange glaze and watercress

BOCADOS PAELLA Rodriguez chorizo, wild ocean caught prawns, Spring Bay Tasmanian Blue mussels and chicken (vegetarian paella optional)

CHULETA DE CERDO crumbed pork cutlet with aioli, apple- fig relish

MADRID \$65 PER PERSON

PLATO MIXTO Y PAN CON AJO share plate of jamón serrano, Spanish anchovies, mixed olives, piquillo peppers, manchego cheese, artichoke and garlic rubbed, grilled sourdough

GAMBAS AL AJILLO wild, ocean caught prawns with chilli and garlic

MEJILLONES organic and sustainable Spring Bay Tasmanian Blue mussels with tomato, Rodriguez Brothers chorizo and smokey paprika

CALAMARES A LA PLANCHA grilled marinated squid with garlic, lemon and chilli

CHAMPIÑONES sherry glazed mushrooms with mojo verde

CHURRASCO chargrilled beef rib eye and chimichurri

PATO CON NARANJA twice cooked duck leg with orange glaze and watercress

CHICHARRON crispy pork belly with chimichurri

BOCADOS PAELLA Rodriguez chorizo, wild ocean caught prawns, Spring Bay Tasmanian Blue mussels and chicken (vegetarian paella optional)

CHURROS Spanish donut with hot chocolate and dulce de leche

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

