



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

