

bocados

spanish kitchen

BYO WINE ONLY MONDAY TUESDAY WEDNESDAY \$10 CORKAGE

BLACK BOARD SPECIALS AVAILABLE

PANES BREADS

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

TAPAS SMALL DISHES TO SHARE

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

RACIONES LARGE DISHES TO SHARE

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

POSTRES DESSERTS

SAGAR TARTA seasonal fruit tart with syrup and vanilla ice-cream	14.90 NGF
CREMA CATALANA vanilla custard with orange segments	14.90
MOUSSE DE CHOCOLATE Belcolade chocolate mousse with almonds and Pedro Ximenez sherry	14.90
CHURROS 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

