

We choose to use organically grown produce, considering daily availability and market price, for our fruits and vegetables, we work with Organic Feast, Maitland. The eggs we use are pasture fed, from "Just Been Laid" at Eccleston in the Hunter Valley. Our chickens are certified organic, from Inglewood. In the (near) future we hope to offer a 100% organic, biodynamic and sustainable menu.

BYO WINE ONLY

MONDAY/ TUESDAY/ WEDNESDAY

\$10 CORKAGE

\$10 CAKEAGE

PANES *[Breads]*

PAN CON AJO	8	PAN CON TOMATE	12	JAMÓN SERRANO	17.5
Garlic rubbed, grilled sourdough with extra virgin olive oil		Grilled sourdough bread with garlic and tomato crush		18mths cured Spanish ham with grilled sourdough	
NGF		NGF		NGF	

TAPAS *[Small dishes to share]*

ACEITUNAS MIXTAS	7	PLATO MEZCLADO	26.5	CARILLERAS DE TERNERA	25.5
Mixed olives, anchovy stuffed manzanillo, Kalamata, sicilian		Cured meats, cheese, pickled veg, garlic rubbed, grilled sourdough		Braised beef cheeks, PX sauce and cauliflower puree	
ESPADÍN	17.5	CHAMPIÑONES	17.5	CHORIZO A LA ROMESCO	17.5
Crispy fried white bait, chili flakes, lemon and aioli		Field mushrooms, garlic butter and fino sherry		Grilled artisanal chorizo, romesco sauce	
GAMBAS AL AJILLO	24.5	TORTILLA ESPAÑOLA	16	CHURRASCO	31.5
Wild, ocean caught prawns with chili, garlic and grilled sourdough		Traditional organic potato and egg cake		Grilled 300g sirloin steak and chimichurri	
CALAMARES A LA PLANCHA	25.5	PATATAS BRAVAS	14	SECO DE CORDERO	30.5
Grilled marinated squid with garlic, lemon, chili and grilled sourdough		Crispy organic potatoes, aioli and house made tomato jam		South American style slow cooked lamb shank mojo verde	
BOCADOS PAELLA	27.5/ 36.5	ENSALADA DE CASA	15	ALBÓNDIGAS	16
Rodriguez brother's chorizo, Spring Bay Tasmanian black mussels, wild ocean caught prawns and organic chicken		Refreshing seasonal salad		Meatballs with tomato, oregano sauce, manchego cheese and grilled sourdough	
VEGETARIAN PAELLA		BUFFALO MOZZARELLA	17.5	ALITAS DE POLLO	17.5
		Tomatoes, buffalo mozzarella cheese, PX dressing		Spanish fried, organic, chicken wings	
PATO CON MEMBRILLO	29.5	ZANAHORIAS ALIÑADAS	14	POLLO ASADO	31.5
Fried duck leg, coriander rice, quince paste		Spiced organic carrots with oregano and mint		Garlic and smoked paprika marinated roast organic chicken	

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

BANQUETS

Bocados banquets are served for bookings of 4 and more

BARCELONETA

[\$50 per person]

ACEITUNAS MIXTAS

Marinated assortment, anchovy stuffed, kalamata, sicillian green

PLATO MIXTO PAN CON AJO

Share plate of jamón serrano, manchego cheese, cantimpalo, pickled chilies, garlic rubbed grilled sourdough

ALBÓNDIGAS

Meatballs with tomato, oregano sauce, manchego cheese and grilled sourdough

PATATAS BRAVAS

Crispy organic potatoes, aioli and house made tomato jam

SECO DE CORDERO

South American style slow cooked lamb shanks, mojo verde

BOCADOS PAELLA

Rodriguez chorizo, wild ocean cought prawns, Spring Bay Tasmanian Blue mussels

POLLO TAPAS

Garlic and paprika marinated roast organic chicken

SEVILLA

[\$57 per person]

2 persons or more

ACEITUNAS MIXTAS

Marinated assortment, anchovy stuffed, kalamata, sicillian green

PLATO MIXTO PAN CON AJO

Share plate of jamón serrano, manchego cheese, cantimpalo, pickled chilies, garlic rubbed grilled sourdough

GAMBAS AL AJILLO

Wild, ocean caught prawns with chili, garlic and grilled sourdough

PATATAS BRAVAS

Crispy organic potatoes, aioli and house made tomato jam

SECO DE CORDERO

South American style slow cooked lamb shanks, mojo verde

BOCADOS PAELLA

Rodriguez chorizo, wild ocean cought prawns, Spring Bay Tasmanian Blue mussels

PATO CON MEMBRILLO

Fried duck leg, quince paste

CHORIZO A LA ROMESCO

Grilled artisanal chorizo, romesco sauce

CALAMARES A LA PLANCHA

Grilled marinated squid with garlic, lemon, chilli

MADRID

[\$67 per person]

ACEITUNAS MIXTAS

Marinated assortment, anchovy stuffed, kalamata, sicillian green

PLATO MIXTO PAN CON AJO

Share plate of jamón serrano, manchego cheese, cantimpalo, pickled chilies, garlic rubbed grilled sourdough

GAMBAS AL AJILLO

Wild, ocean caught prawns with chili, garlic and grilled sourdough

CHAMPIÑONES

Grilled marinated squid with garlic, lemon, chili and grilled sourdough

BUFFALO MOZZARELLA

Tomatoes, buffalo mozzarella cheese, PX dressing

BOCADOS PAELLA

Rodriguez chorizo, wild ocean caught prawns, Spring Bay Tasmanian Blue mussels

PATO CON MEMBRILLO

Fried duck leg, quince paste

CHURRASCO

Chargrilled sirloin steak and chimichurri

CALAMARES A LA PLANCHA

Grilled marinated squid with garlic, lemon, chilli

CHURROS

Spanish donut with hot chocolate and dulce de leche

VINOS TINTOS [Red wines]

- 2017 MESTA TINTO (CERTIFIED ORGANIC) CASTILLA LA MANCHA 11.5/35
A vibrant, juicy, unoaked red, showing good purity and the typicity of Tempranillo. Expressive and well-defined aromas of red berries, rosemary and liquorice. Versatile, medium-bodied, nice with tapas and grilled meat.
- 2017 NOVAS GRAN RESERVA PINOTNOIR (ORGANIC, VEGAN) CASABLANCA, CHILE 15/45
A Pinot Noir that is light, bright and delightful! Light cherry red in colour leads to an elegant nose of red cherry and raspberry fruit with gentle spice notes from barrel aging. The palate is silky, fine and hugely inviting. Delicious ripe summer fruit character is perfectly balanced by soft tannins and refreshing acidity. It has a long and elegant finish. This Pinot Noir is dangerously drinkable and highly addictive. The ideal pairing to our duck, roasted chicken and even our paella.
- 2016 ANDELUNA 1300 MALBEC (VEGAN) MENDOZA, ARGENTINA 16/50
An impeccable combination of vibrant, juicy fruit flavours and the richer, more complex qualities that can only come from skilled winemaking and maturation. Aromas of a variety of red berry fruits and flowers, with notes of “dulce de leche”, vanilla and chocolate. On the palate this vegan wine shows notes of strawberry and plum combined with a delicate floral character and finishing with a touch of vanilla and some hallmark Malbec spiciness. The wine was aged for three months in French oak casks, then matured for a further 3 months in bottle, really blending those red fruit and oak flavours. No animal-based fining agents or winery aids were used during vinification. This is a delightful Malbec! Can be drunk on its own or with our sirloin steak.
- 2017 BODEGAS SAN ALEJANDRO EVODIA GRENACHE CALATAYUD 15/45
This deep ruby/purple coloured wine is a gorgeous, naked expression of Grenache that just knocks it out of the park! Plums, blackberries, blueberries, cherries, pepper, smoke, roses and much more all emerge from this plump, sexy, opulent, and shockingly concentrated wine. An aromatic and silky Grenache that has incredible charm and character. The flavours follow through to the rich but soft palate which offers a silky finish. Yum! It's juicy, fruity and dangerously delicious. Evodia, the ancient Greek word for perfume... and did they nail it. Enjoy with our meatballs, lamb shanks or steak.
- 2014 LAN CRIANZA RIOJA 17.5/55
A wine that shows wonderful layers and freshness. A complete stunner. Dense and meaty, with dark fruit flavours and incredible minerality. Aged on oak for 14 months, this is an intense red cherry coloured Tempranillo. Aromas of ripe and dark red fruits like strawberry, raspberry and cranberry framed by a bouquet of shades of vanilla, toffee, old leather and sweet pipe tobacco. Silky and structured on the palate, with flavours of cherries, plums and berries lingering on a long lasting and satisfying finish. If you're looking for a fresh and juicy Rioja, this is a great choice. Very versatile and apt to combine with all types of food; cold starters, paella, grilled red meat, roasted chicken...

SANGRIA

HOUSE MADE SANGRIA

8.5/35

White or red wine and tequila-based house punch served by the glass or 1 Llt jug

BYO WINE ONLY

MONDAY/ TUESDAY/ WEDNESDAY

\$10 CORKAGE

BEERS

ESTRELLA DAMM *BARCELONA* 9

Estrella Lager is an easy, crisp, refreshing light flavoured beer. Brewed in Barcelona since 1876, Estrella Damm is one of the finest Spanish lagers around

AMBAR PALE ALE *ZARAGOZA* 10

Ambar 1900 Pale Ale is made with high temperature fermentation which reveals the fullness of aroma from the yeast. Pale in colour and with a fine froth, this ale is gentle on the palate and has the flavour of fresh fruit and the aroma of freshly-roasted malt. Moderately bitter, it is a pleasure to drink!

MORITZ EPIDOR DARK LAGER *BARCELONA* 10

Stronger brother of Moritz (7.2%!). Born in July 1923 in Barcelona. Moritz Epidor is the strongest from all Moritz. The colour of caramel malt, the taste of sweet bitterness, richness and refreshment at the same time. A bit of a berry, fruit aroma with some nutty hints.

MORITZ LAGER *BARCELONA* 9

Spanish sunshine in a bottle. Pale golden colour and a sweet smell of malt and caramel. Lots of fruit and a bit of spice. Taste is slightly sweet. Some of the fruitiness and a bit of hop spice carries over on the palate. It's a full-bodied lager, refreshing and very drinkable.

CORONA EXTRA *MEXICO* 9

Pale lager produced by Cervecería Modelo in Mexico. The unmistakable colour, the one-of-a-kind taste and the unparalleled flavour. This is one of the most recognisable beers in the world.

COCKTAILS /Apperitives

ALVEAR FINO SHERRY 9

Pale straw in colour. Fresh with notes of crusty bread and salty almonds. Clean and tangy with a refreshing finish and softness, perfect to start your Spanish feast!

CUBA LIBRE 14

Havana Club 3 Años, Coca Cola and lime

PISCO SOUR 15

Campo de Encanto Pisco, lime juice, sugar syrup, egg white and 3 dashes of bitters

PIÑA COLADA 15

Bacardi Carta Oro, Coco Lopez cream coconut and pineapple juice

TANQUERAY GIN AND TONIC 14

Tanqueray Sevilla gin, Indian Tonic and orange

JACK DANIEL'S LYNCHBURG LEMONADE 15

Jack Daniel's Tennessee Whiskey, Triple Sec, lemonade and lemon

VODKA AND TONIC...SODA...COKE 15

Belvedere Vodka, lime. mixed how you like it

SOFT DRINKS

COCA COLA, DIET COKE, LEMONADE, INDIAN TONIC, GINGER ALE 4

FRUIT JUICES 4
Orange, apple, pineapple

SPLITROCK 8
Sparkling mineral water, 500ml

LEMON LIME AND BITTERS 4.5

\$10 cakeage

CAFÉ Y TÉ

[Coffee and Tea]

HOT "CALLEBAUT" CHOCOLATE, THE FINEST BELGIAN CHOCOLATE 5.9

Thick Spanish style hot chocolate Add a churro! 4

COFFEE 4
Flat white, Cappuccino, Latte, Long black, Espresso/ short black, Mocha. (Decaf, soy, double shot available)

CARAJILLO 15.9

Short black with your choice of liqueur served in it

AFFAGATO 15.9

Short black with vanilla bean ice cream with your choice of liqueur

TEA 4
English Breakfast, Earl Grey, Green tea, Pepper- mint tea

POSTRES [Desserts]

ALFAJORES NGF 9
Two cookies, corn flour and chocolate, with sweet dulce de leche filling

CREMA CATALANA 15
Vanilla custard with orange segments

MOUSSE DE CHOCOLATE 15
Chocolate mousse with almonds and Pedro Ximenez sherry or Licor de Café coffee liqueur

CHURROS NGF 15
Spanish donuts with hot chocolate or dulce de leche

JEREZ Y LICORES

[Sherry and liqueuers]

ALVEAR PX 1927 DULCE VIEJO 10
MONTILLA MORILES, ANDALUCIA

For those who enjoy an after-meal conversation. Mahogany colour with deep amber tinges. Attractive, powerful nose with intense coffee, cream and toffee aromas and delightful toasted notes. Rich, smooth and intense palate with lingering cocoa and mocha. Delicious with desserts and fine patisserie like the Alfajores or our Churros. Served chilled.

LICOR 43 14.9
CARTAGENA

It is "The heart and soul of Spain". Made from citrus, fruit juices, vanilla and other herbs and spices, a total of 43 ingredients. Mix it with soda, ginger ale, coffee or simply enjoy it "neat" on ice.

ALVEAR MOSCATEL D.O 11
MONTILLA MORILES, ANDALUCIA

A classic "sticky", a golden Moscatel! This is Spanish summer in a glass, with an abundance of orange blossom, zest and honey. Sweet but nicely integrated with the acidity. On the palate like honey, without being overly sweet and lovely citrus undertones. This is an easy to drink dessert wine which, for example, will go beautifully with our crema Catalana. Served chilled.

LICOR DE CAFÉ DE GALICIA 12.5
RIAS BAIXAS

An attractive bright and dark brown colour. Powerful and intense natural coffee aromas, with citric hints, cocoa, vanilla and dried fruits. On the palate the coffee is combined with chocolate, caramel and herbaceous notes with enough acidity to leave the palate clean. What better combination than coffee and chocolate... Have it with our chocolate mousse or...churros!

ESPUMANTE [Sparkling wine]

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- 2013 SEGURA VIUDAS BRUT GRAN RESERVA *PENEDÉS, CATALUNYA* *14/45*
 Pale straw lemon in colour. On the nose, toasted bread, smoky notes and hazelnut.
 These aromas are in fine balance with a backdrop of ripe fruit with some notes of honey. The palate is soft to open, with a rich feel and good structure. Good acidity lifts the fruity notes, and the finish is long, rich and persistent. Excellent bubbles that will love all sorts of seafood and jamón serrano!

VINOS BLANCOS [White wines]

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- 2017 MESTA BLANCO (CERTIFIED ORGANIC) *CASTILLA LA MANCHA* *11.5/35*
 A crisp, aromatic white wine. Bright, pale straw yellow, with fresh notes of grass, fennel and white pepper. Dry but juicy on the palate, good balance and moderate alcohol of 12,5%. Nice as an aperitif.
- 2017 TERRA NOBLE CHARDONNAY *VALLE DE MAULE, CHILE* *13/40*
 Straw yellow with green hues. It shows a beautiful nose of pear, tropical fruits like pineapple and white flowers mixed with butter and vanilla. Medium bodied, this Chardonnay is incredibly refreshing and remarkably well balanced. An all-round wine with great, soft texture and fruit. 100% Chardonnay, unoaked and very crisp refreshing acidity.
- 2017 AMALAYA BLANCO TORRONTES RIESLING BLEND *SALTA, ARGENTINA* *15/45*
 This is what happens when super-skilled winemakers take two grapes and combine them to perfection... This Torrontés is produced in one of the highest wine growing regions of the world, 1,800 meters above sea level. The Amalaya winemakers took this grape, which is sweet on the nose but dry to the taste, and masterfully blended in a hint of Riesling to tame the flavour and bring out the delicious, uplifting aromas of flowers, pineapple and fresh ginger. Crisp, zesty and complex with succulent pink grapefruit and lime flavours. This wine will leave you wanting more! Pairs beautifully with citrusy and spicy flavours, all kinds of seafood and white meat.
- 2017 MARTUE BLANCO NIEVA VERDEJO *RUEDA* *15/45*
 Verdejo from Rueda is Spain's favourite white wine. This beauty is pale yellow in colour. There's a strong bouquet of citrus, green apple, and passion fruit with clear memories of white flowers and anise. A round and zesty mouthfeel with again citrus, grapefruit and pear flavours with notes of white pepper. Flavourful, fresh white fruit, grass and fennel notes and an immense finish. Smooth, elegant, and round. It probably best compares to a Pinot Grigio, but with more body and more acidity. In Spain they love their Verdejo with white bait, calamari, tortilla and patatas bravas. The acidity of the Verdejo cleanses the palate from the sensation of fried food and has the body to stand to bolder flavours.

2016 *VINO ROSADO [Rosé wine]*

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- LUIGI BOSCA LA LINDA MALBEC ROSÉ* *MENDOZA, ARGENTINA* *13/40*
 A Rosé with pink salmon hues. The lively and expressive nose is reminiscent of red fruits (strawberries, plums) with subtle floral notes. Fresh, cool and medium-bodied on the palate, it gives way to clean floral and red fruit flavours. Excellent acidity, delicate finish and savory.