

SET MENU \$50 per person

Suitable for a minimum of 4 people +

✓ (vegan), v (vegetarian), gf (gluten free)

Garden Salad (✓, v, gf)

Rocket, tomato, capsicum, cucumber, Spanish onion & house dressing

Jamón Serrano Croquettes,

Spanish cured ham croquettes, served with aioli

Angry Potatoes (✓, v, gf)

Tomato *bravas* sauce, smoked paprika

Setas Rellenas (gf)

Mushrooms stuffed with Jamón Serrano, halloumi chese & parsley

Alas de Pollo (gf)

Pan-fried chicken wings with white wine, garlic & fresh chilli

Classic Garlic Prawns (gf on request)

Cooked in extra virgin olive oil, garlic, salt & pepper, grilled sourdough bread

Dessert:

Churros con Chocolate (v)

Handmade churros, warm chocolate and *dulce de leche*

~10% surcharge applies to all menus pricing on Sundays & public holidays~

SET MENU \$70 per person

Suitable for a minimum of 4 people +

✓ (vegan), v (vegetarian), gf (gluten free)

Salad of Rocket (v, gf, ✓ on request)

Green apple, *Manchego* cheese, walnuts & house dressing

Pan con tomate (✓, v, gf on request)

Sourdough bread rubbed with garlic, tomato, olive oil & sea salt

Albóndigas

Meatballs, tomato sauce & herbs

Guacamole Tostada (✓, v, gf)

Avocado, tomato, onion, green chilli, coriander, corn chips

Salt Cod Fish Croquettes

Bacalao croquettes with cucumber sticks & aioli

Angry Potatoes (✓, v, gf)

Tomato *bravas* sauce, smoked paprika

Paella of Your Choice (gf, v or ✓ on request)

1-Seafood, 2-Chicken & Chorizo, 3-Mixta, 4-Vegetarian

(Our paellas are cooked fresh to order – please allow 30 minutes)

Dessert:

Churros con Chocolate (v)

Handmade churros, warm chocolate and *dulce de leche*

~10% surcharge applies to all menus pricing on Sundays & public holidays~

SET MENU \$80 per person

Suitable for a minimum of 4 people +

✓ (vegan), v (vegetarian), gf (gluten free)

Delicado Salad Nicoise (gf, v on request)

Tuna, cos lettuce, black anchovies, tomato, potato, beans, olives, boiled egg & house dressing

Prawn Tostada (gf)

Capers, onion, chipotle salsa, chilli, corn chips

Jamón Serrano Croquettes,

Spanish cured ham croquettes, served with aioli

Albóndigas

Meatballs, tomato sauce & herbs

Grilled Halloumi Cheese (v, gf)

Served with spinach, cucumber & cherry tomatoes

Classic Garlic Prawns (gf on request)

Cooked in extra virgin olive oil, garlic, salt & pepper, grilled sourdough bread

Paella of Your Choice (gf, v or ✓ on request)

1-Seafood, 2-Chicken & Chorizo, 3-Mixta, 4-Vegetarian

(Our paellas are cooked fresh to order – please allow 30 minutes)

Dessert:

Churros con Chocolate (v)

Handmade churros, warm chocolate and *dulce de leche*

~10% surcharge applies to all menus pricing on Sundays & public holidays~