



## STARTERS

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

<b>Bread Selection</b> (✓, v, gf on request), sourdough bread with tapenade sauce	5/10
<b>Pan con tomate</b> (✓, v, gf on req), sourdough rubbed with garlic, tomato, olive oil & sea salt	6/12
<b>Marinated Mixed Olives</b> (✓, v, gf), citrus, herbs, garlic & chilli	10
<b>Andalusian Gazpacho</b> (✓, v or gf on req) Chilled tomato soup, vegetable garnish, served with buttered herb baguette	14
<b>Jamón Serrano</b> (gf on request), 18mth Gran Reserva Spanish cured ham, bread	20
<b>Antipasti Platter</b> (✓, v or gf on req) Jamón Serrano, pepperoni, Manchego cheese, semidried tomatoes, artichokes, olives, hummus & sourdough bread	18/36

## TAPAS

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

<b>Salt Cod Fish Croquettes</b> ~4 pcs <i>Bacalao</i> croquettes with cucumber sticks & aioli	16
<b>Jamón Serrano Croquettes</b> ~4 pcs, Spanish cured ham croquettes, aioli	16
<b>Beef Empanada Pastry</b> ~4 pcs Beef mince, eggs & olives, served with <i>tomatillo</i> & <i>chimichurri</i> sauce	16
<b>Guacamole Tostada</b> (✓, v, gf)~4 pcs Avocado, tomato, onion, green chilli, coriander, corn chips	16
<b>Prawn Tostada</b> (gf)~4 pcs Capers, onion, chipotle salsa, chilli, corn chips	18
<b>Albóndigas</b> ~4 pcs, meatballs, tomato sauce & herbs	18

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

<b>Angry Potatoes</b> (V, v, gf), tomato <i>bravas</i> sauce, smoked paprika	15
<b>Champiñones al Ajillo</b> (V, v, gf) Sautéed mushrooms with white wine, garlic & parsley	16
<b>Setas Rellenas</b> (gf) Mushrooms stuffed with Jamón Serrano, halloumi chese & parsley	16
<b>Pinchos de Pollo</b> (gf)~4 pcs Chicken skewers with mayonnaise & <i>chimichurri</i> sauce	16
<b>Alas de Pollo</b> (gf)~10 pcs Pan-fried chicken wings with white wine, garlic & fresh chilli	18
<b>Chorizo/Morcilla on the grill</b> (gf), served with <i>chimichurri</i> sauce	18
<b>Grilled Halloumi Cheese</b> (v, gf)~4 pcs Served with spinach, cucumber & cherry tomatoes	18
<b>Crispy Squid</b> (gf), lightly dusted crispy squid with aioli, lemon wedge	18
<b>Mejillones al Vino</b> (gf) Black mussels cooked in Sauvignon Blanc wine, homemade tomato sauce, shallots & garlic	22
<b>Seville Style Prawns</b> (gf on request) Homemade tomato sauce, grilled sourdough bread	28
<b>Classic Garlic Prawns</b> (gf on request) Cooked in extra virgin olive oil, garlic, salt & pepper, grilled sourdough bread	28

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## SALADS

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

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<b>Garden Salad</b> (V, v, gf) Rocket, tomato, capsicum, cucumber, Spanish onion & house dressing. Add chicken \$4 or prawns \$5	16
<b>Salad of Rocket</b> (v, gf, V on request) Green apple, <i>Manchego</i> cheese, walnuts & house dressing. Add chicken \$4 or prawns \$5	21
<b>Big Green Veggie Plate</b> (gf, v, V on request) Steamed greens with baby spinach, almonds & goat cheese. Add chicken \$4 or prawns \$5	24
<b>Delicado Salad Nicoise</b> (gf, v on request) Tuna, cos lettuce, black anchovies, tomato, potato, beans, olives, boiled egg & house dressing	28

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## SHARING PLATES

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\*We use authentic Spanish saffron and rice, with homemade stock

<b>Tortilla <i>Española</i>, Vegetarian Dream</b> (v, gf)	25
The classic Spanish potato omelette with avocado, vegetables & olive tapenade	
<b>Homemade Crispy Gnocchi</b> (v on request) <i>Must-try dish!</i>	26
Gnocchi in a creamy blue cheese, <i>Jamón Serrano</i> and white wine sauce	
<b>Spaghetti Marinara</b>	29
Mixed seafood of the day, white wine, lemon juice, tomato napoletana sauce	
<b>Steak Béarnaise</b> (gf)	37
250 gr of grain fed eye fillet cooked to your preference with homemade béarnaise sauce, steamed greens & creamy Paris mash. Mustard of your choice	
<b>Vegetarian Paella</b> (✓, v, gf)	25 per person
Mixed vegetables ( <i>Our paellas are cooked fresh to order – please allow 30 minutes</i> )	
<b>Chicken &amp; Chorizo Paella</b> (gf)	28 per person
Chicken & Spanish sausage ( <i>Our paellas are cooked fresh to order – please allow 30 minutes</i> )	
<b>Seafood Paella</b> (gf)	29 per person
Traditional Spanish Paella made with mussels, clams, squid & king prawns ( <i>Our paellas are cooked fresh to order – please allow 30 minutes</i> )	
<b>Paella Mixta</b> (gf)	30 per person
Mixed vegetables, chicken, chorizo & seafood ( <i>Our paellas are cooked fresh to order – please allow 30 minutes</i> )	

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## KIDS

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<b>Spaghetti Napoletana / Fish &amp; Chips / Chicken Nuggets &amp; Chips</b>	15
Includes <b>Ice-Cream</b> for dessert	
<b>Bowl of Chips</b> , tomato sauce or aioli	10

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**DESSERTS**

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**V** (vegan), v (vegetarian), gf (gluten free)**Vanilla Ice-Cream** (v, gf) 1 scoop/ 2 scoops 5/8**Affogato** (v, gf) 10

Vanilla ice-cream + espresso

**Add a liqueur:** Frangelico, Kahlua, Tia Maria or Amaretto 7**Cake of the day** 12

Served with vanilla ice-cream

(Request cakes available from your waiter)

**Delicado Berry Delight** (v, gf) 15

Berrie coulis, meringue, cream, and vanilla ice-cream

**Wine match:** Josefina Piñol, black sweet wine (Terra Alta, Spain) 14**Churros con Chocolate~4pcs** (v) 16Handmade churros, warm chocolate and *dulce de leche***Wine match:** Pedro Ximenez aka black Sherry (Jerez, Spain) 14**Crema Catalana** (v, gf) 15

Traditional baked custard with caramalised sugar coating, served with strawberries

**Cheese** (v, gf on request) 17/303 cheeses (Gorgonzola, Manchego and D'Affinois). Served with crackers, dried figs, fruit + *membrillo***Please note:**

\* Please inform our staff if there are any food allergies or dietary requirements

\* 8% service charge applies to all groups of 8+

\* 10% surcharge applies to all menus pricing on Sundays &amp; public holidays

\* NO split bills, no responsibility will be taken if bills are split / NO Diners Club / No Entertainment Card

\* **BYO wines, from *Delicado Wines* ONLY** [+\$15 per bottle on retail price]

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# 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*

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# 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*

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# 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*

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