

# R295 TAPAS MENU

ALL SERVED TO SHARE

## PARA PICAR

**HOT FRIED OLIVES** Panko crusted green Manzanilla olives stuffed with salt-cured lemon rind and fresh pimento. Caper parsley aioli

**BLISTERED EDAMAME** Edamame beans splashed with rock salt, chilli, soya and lime

**PATATAS BRAVAS** Crispy potatoes with smoked paprika salt, spicy tomato salsa, aioli & onion crumble

## LARGE PLATES

**BOQUERIA BUDDHA** Harrisia & carrot falafel with wood roasted beetroot, cauliflower and fennel bulb, pumpkin hummus, baby spinach & rocket, yogurt tahini and seed dukha with pine nuts

**PAELLA CATALUNYA** Our seafood paella mixta with line fish, calamari, squid heads & mussel, Saffron Bomba rice, is finished in our wood-fired oven for a lovely smoky finish

**CHIPOTLE CHICKEN** Smokey jalapeño & paprika chicken thighs, fried sweet potato, wood roasted pumpkin & coconut puree, corn and edamame salsa

**LOMO SALTADO** Marinated in soy, chilli, lime and oyster sauce, our beef fillet kabob is coal grilled on our parilla. Fresh tomato & coriander salsa and roasted peppers with warm saffron confit tomatoes & almond flakes

## DESSERT

**CHOCOLATE NEMESIS** Layers chocolate brownie, Ganache and chocolate mousse, burnt meringue, berries, deep fried basil

# R395 MARKET MENU

ALL SERVED TO SHARE

## PARA PICAR

**HOT FRIED OLIVES**  
**BLISTERED EDAMAME**  
**SPANISH CURED MEATS PLATE**

## TAPAS

**PATATAS BRAVAS** Crispy potatoes with smoked paprika salt, spicy tomato salsa, aioli & onion crumble

**AJI AMARILLO CHICKEN** Spicy yellow pepper marinated deboned chicken thighs with roasted sweet potato hummus

**ARTICHOKE & FENNEL CROQUETTAS** With Asiago cheese and a lemon, chilli & garlic aioli

**PORK BELLY TACO (N)** Rum, orange & chilli roast pork belly with cucumber, pickled onion, honey & soy mayo and peanut praline

## LARGE PLATES

**BOQUERIA BUDDHA** Harrisia & carrot falafel with wood roasted beetroot, cauliflower and fennel bulb, pumpkin hummus, baby spinach & rocket, yogurt tahini and seed dukha with pine nuts

**CHIPOTLE CHICKEN** Smokey jalapeño & paprika chicken thighs, fried sweet potato, wood roasted pumpkin & coconut puree, corn and edamame salsa

**PAELLA CATALUNYA** Our seafood paella mixta with line fish, calamari, squid heads & mussel, Saffron Bomba rice, is finished in our wood-fired oven for a lovely smoky finish

**BUTCHERS DAUGHTER** Whole feasting fillet grilled on our parilla served with confit onions, wild mushrooms, sherry crema & hazelnut picada

## DESSERT

**CHOCOLATE NEMESIS** Layers chocolate brownie, Ganache and chocolate mousse, burnt meringue, berries, deep fried basil

**CHEESE PLATE** Rocinante, Manchego and Cheddar Manduro. Carrot & fennel marmalade, pickled fennel and cracker breads

# R495 FEASTING MENU

SHARING WITH A CHOICE OF MAINS & DESSERT

## PARA PICAR

**OLIVE PLATE** Hot fried olives, marinated olives & tapanades  
**BLISTERED EDAMAME**  
**SPANISH CURED MEATS PLATE**

## TAPAS

**AJI AMARILLO CHICKEN** Spicy yellow pepper marinated

deboned chicken thighs with roasted sweet potato hummus

**ARTICHOKE & FENNEL CROQUETTAS** With Asiago cheese and a lemon, chilli & garlic aioli

**LAMB EMPANADAS** Lamb chilli con carne with black beans, mozzarella & Asiago. Red pepper Crema & tequila onion marmalade

**PORK CHICHARONNES** Fried pork belly with smoked corn and mango puree, tempura banana, chimichurri and deep fried sage

## LARGE PLATES

YOUR CHOICE WITH PATATAS BRAVAS TO SHARE

**MUSHROOM FIDEAU** Similar to a paella, our Fideua with crispy angel hair pasta, seasonal mushrooms, baby spinach, peas and Asiago cheese is finished in the wood-fired hearth. Served with crispy kale & a smoked garlic aioli

**SON OF A BUTCHER MAN** Our on the bone, dry aged primal cut. Salsa Asado, smoky garlic butter and pico de gallo. Roasted marrow bone

**CHIMICHURRI LAMB PICANHA** Sherry, cumin and paprika marinated lamb rump skewers. Chimichurri, roasted red baby onions, fresh mint pomegranates and whipped feta

**BAKED FISH** Artichoke & Fennel line fish, baked with wild mushrooms, basil and garlic. Orange, mint, red onion and caper berries

## DESSERT

YOUR CHOICE OF ONE OF THE BELOW

**CHOCOLATE NEMESIS** Layers chocolate brownie, Ganache and chocolate mousse, burnt meringue, berries, deep fried basil

**DRUNKEN CREMA** Honey & whiskey crema, granadilla custard and almond praline

**CHEESE PLATE** Rocinante, Manchego and Cheddar Manduro. Carrot & fennel marmalade, pickled fennel and cracker breads