

# DEGUSTACION MENU 1 69PP



## **PAN CON TOMATE**

grated tomato, garlic, olive oil,  
sourdough VE, GFO

## **ACEITUNAS ALIÑADAS**

mixed marinated spanish olives VE, GF

## **COLIFLOR FRITA**

fried cauliflower, yogur de romero,  
paprika dressing V, LG

## **GAMBAS**

butterflied jumbo prawns, herb butter,  
paprika oil GF, DFO

## **SALCHICHA**

spiced lamb sausage baked over broadbean  
stew, yoghurt GF, DFO

## **PATATAS BRAVAS**

traditional potatoes, brava sauce V, DF, LG

## **POLLO ASADO**

grilled half chicken, roasted baby  
chats, mojo verde, paprika oil,  
grilled lemon GF, DF

## **ENSALADA VERDE**

mixed leaf salad, house dressing VE

add churros +\$5PP

\*MIN 2 GUESTS



# FESTIVAL MENU 1 89PP



## **OSTRAS NATURAL**

with fresh lemon GF, DF

## **JAMÓN SERRANO**

muñoz rojo jamón serrano, olive oil  
GF, DF

## **PAN CON TOMATE**

grated tomato, garlic, olive oil,  
sourdough VE, GFO

## **CROQUETAS**

croqueta of the day

## **PINCHO**

grilled lamb rump skewer, chimichurri  
GF, DF

## **PAELLA MIXTA**

chicken, king prawns, calamari &  
semi-curado chorizo served with saffron  
rice, cherry tomatoes & peas GF, DF

## **BROCCOLINI**

grilled broccolini, pistachios, romesco  
V, DF, GFO

## **TARTA DE SANTIAGO**

warm almond tart, berry coulis, vanilla  
icecream GF

\*MIN 2 GUESTS

