



CASA LUNCH BANQUET

daily | 11:30AM-6PM | \$55PP

OSTRAS

natural with fresh lemon GF, DF, A

CROQUETA OF THE DAY

ask for today's special

GAMBAS

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

TORREZNOS

crispy pork belly, seville orange glaze,
green olives DF, LG

POLLO ASADO

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

PATATAS BRAVAS

traditional potatoes with brava sauce
V, DF, LG

MIXED LEAF SALAD

VE

CHURROS

with cinnamon sugar & your choice of dulce
de leche or warm chocolate sauce



*MIN 2 GUESTS

10% SURCHARGE APPLIES ON WEEKENDS
20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



DEGUSTACIÓN 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, A

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, A

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, M

BROCCOLINI

grilled broccolini, pistachios, romesco
V, DF, GFO

TARTA DE SANTIAGO

warm almond tart, berry coulis, vanilla
icecream GF

*MIN 2 GUESTS

