

iSaludos!

*Hola! This is a little note to say we are closing!
Our last service will be Sunday 8th June, 2025. We are hosting a series of
Good Bye dinners where we serve our best food and favorite matched wines, you
can book these through event brite. Thank you so much for letting us feed you
for the last 9 years! Love Jan & Leni xo*

TAPAS

24 month Juan Pedro Domecq 100% Iberico <i>sliced by hand to order</i> DF GF		Salt + Pepper Calamari, Herbed Aioli GF*	16
	30g 21	Torched Beetroot Salmon, Crushed Green	
	50g 35	Olive + Guindilla Salsa GF DF	23
<i>Wine match:</i> Manzanilla Sherry	14		
Sourdough VGN	6	Charred Octopus, Chorizo, Caper Vinaigrette GF DF	23
Olives + Smoked Almonds VGN GF	9.5	Chorizo Filled Piquillo Peppers w/ Manchego Crumb	17
Pan con Tomate w/ White Anchovy DF	8		
Sobrassada Croquette	6 ^{ea}	Chicken Limone + Artichoke Pintxos w/ Whipped Ricotta GF	9 ^{ea}
Patatas a lo Pobre VGN GF*	12		
Asparagus, Salsa Verde, Pistachio VGN GF	15	Chicken Terrine w/ Pistachio, Serrano Ham, Cornichons GF	14
Shaved Fennel, Manchego, Green Apple Cranberry, Candied Walnut Salad V GF	15	Basque Chicken, Thyme, Chorizo, Fire Roasted Capsicum DF GF	14
Empanadillas w/ Sundried Tomato, Spinach, Romesco, Paprika Aioli V	21	Pork Belly, Crackling w/ Red Grape + Pine nut Medley DF GF	23

MAINS

Braised Lamb Shank, Crispy Potatoes, Beans, Salsa Verde GF DF	28
Confit Chicken Marbella w/ Plum Sauce, Roasted Beetroot + Carrot DF	35

PAELLA

La Combinación :	Chicken, Chorizo, Calamari, Prawn, Fire Roasted Capsicum DF GF
Arrós Negre :	Squid ink, Fire Roasted Capsicum, Seafood DF GF
Paella Verde :	Green Capsicum, Asparagus, Spinach, Salsa Verde VGN GF

EACH PAELLA IS COOKED TO ORDER, PLEASE ALLOW UP TO 55 MINUTES -

For One 35 For Two 65 For Three 98 For five 169 For Twelve 410



TO FINISH

Burnt Basque Chocolate Cheesecake w/ Chocolate Ganache, Berry Compote, Cream GF	18
Pedro Ximenez	14
Churros cooked to order w/ Warm Chocolate Sauce	16
Pfeiffers Topaque	19
Lemon Tart w/ cream	14
Limoncello	12
Raspberry White Chocolate 'Gypsy's arm' Custard	
Sponge Roll Cake w/ Creme Burleé top, Cream	17
Spanish Rose	20
Pear + Pistachio Tart, Cream GF	18
Late Harvest Viognier	11

We place high priority on keeping ingredients separate and stored correctly to avoid cross contamination, however our kitchen is not allergen free and as such we cannot guarantee zero traces of gluten and nuts. GF* contains no gluten but is cooked in the same oil as gluten products