

MENU

MoVida Aqui

Please note menu is subject to change

Para Empezar

Aceitunas

Manzanilla **\$6.00**

Sevillano **\$6.00**

Gordal **\$6.00**

Jamones

50 grams served with pa amb tomaquet

Serrano 'Montesano' artisan mountain ham 24 months **\$15.00**

Paletilla Iberico 'Carrasco' DO Guijuelo Iberico front leg 24 months **\$28.50**

Ostras

Shucked to order. Served natural

Individual **\$3.80** each

1/2 dozen **\$19.00**

Dozen **\$38.00**

Embutidos

Cured pork loin, truffle salami, house made chicken liver morcilla and piparras **\$28.50**

Tapas Clasicas

Anchoa \$4.50 each

Hand-filleted Cantabrian Artisan anchovy on crouton with smoked tomato sorbet

Bomba \$4.50 each

Catalan Potato bomb filled with chorizo

Pincho de tortilla \$4.80 each

Organic egg and spinach tortilla with manchego

Bocadillo de calamares \$7.00 each

Calamari sandwich with Basque guindilla and mayonnaise

Sardina \$4.50 each

Imported Spanish Artisan 'Cuca' sardine with tomato on toast

Gamba Con Sobrasada \$8.50 each

Smoked prawn with sobrasada cigarillo

Verduras

Ensalada \$13.50

Iceberg, salad onion and fennel with ventresca artisan

Setas \$16.50

Mushrooms cooked on the plancha, finished with sherry vinegar

Patatas Bravas \$16.50

Triple cooked potatoes served with spicy brava sauce

Escalivada \$16.50

Charcoal baby leeks and eggplant served with white anchovy and caper leaves

Menestra De Broccoli \$11.50

Organic broccoli braised with Iberico jamon, tomato and garlic

Esparragos \$17.00

Local green asparagus cooked over charcoal with romesco

Raciones

Buey \$18.50

Rost Biff wagyu with tocino de cielo, potato crisps, pickled and black garlic

Carillera de buey \$22.50

Slowly braised beef cheek in Pedro Ximenez on cauliflower puree

Butifarra \$19.50

House-made Catalan pork and pepper sausage with chickpeas and house made morcilla

Bacalao Con Piquillos \$13.50

Salt cod in saffron batter with piquillo peppers and parsley sauce

Gambas A La Sidra \$22.50

Prawns cooked in terracotta with garlic and cider

Pancetta con Morcilla \$23.50

Confit pork belly and morcilla with apple puree

Vieira \$22.50

Live half shell Western Australian scallops with jamon and potato foam

Cordero \$18.50

Slow cooked lamb neck in red wine and tomato sauce

Conejo En Peppitoria \$28.50

Rabbit braised in saffron and fino, thickened with an almond and egg picada

A La Plancha

Codorniz con Kikos \$21.50

Grilled jumbo quail filled with duck liver parfait, served with sweet corn puree and toasted corn

Mejillones \$21.50

Jumbo mussels cooked with fino, lemon and parsley

A La Parrilla

Bistec \$26.00

David Blackmores +9 wagyu rump on charcoal with Jerusalem artichoke puree

Entrecot \$26.50

200gm Aged Porterhouse served with garlic potato puree and piparras

Arroces

Paella de Marisco

Bomba rice cooked with seafood and saffron

Grande \$65.00: 2-4 people

Muy Grande \$95.00: 4-6 people

Arroz Negro

Bomba rice cooked with cuttlefish, squid ink and served with alioli

Grande \$63.00: 2-4 people

Muy Grande \$85.00: 4-6 people

Paella De Catalana

Bomba rice cooked with rabbit loin, salted cod and artichokes

Grande \$60.00: 2-4 people

Muy Grande \$90.00: 4-6 people

Poste

Flan \$14.50

Crème caramel served with pestinos

Churros con Chocolate \$12.50

Spanish doughnuts with rich drinking chocolate

Helados \$14.50

Homemade ice-creams served with fig bread

Gazpacho \$14.00

Pineapple gazpacho with fresh berries and ponche soto granita

Postre Para Compartir \$30.00

Share plate of flan, churros, sopa inglesa, chocolate marque and olive oil sorbet

Queso \$25.00

Cheese of the day

Ganacha \$16.00

Hot chocolate ganache with turrón and almond praline ice cream

We use Allpress Coffee and Hot Chocolate, T2 teas

Banquets

Set Menu \$75.00 per person

A selection of the 7 best dishes of the day

Please Note:

The Banquet Menu is only available for parties of 4 or more

All dishes in the Banquet Menus are selected by the kitchen

Dishes can be adjusted to suit dietary requirements- please notify us when making your reservation

No Beverages are included

No Desserts are included

Groups of 6 people and above are required to have the Banquet Menu

All Prices include GST