



SHARING MENU \$95^{PP} | *SHERRY PAIRING \$50^{PP}

TAPAS

SOURDOUGH | NDUJA BUTTER [pp]

Thick-cut grilled Sonoma Sourdough with spicy salami butter

CLASSIC GILDA [pp]

Traditional Basque skewer served with green olives, pickled guindilla and anchovy

CROQUETAS DEL DIA

Béchamel-based stuffed fried rolls. Fillings change daily

FABADA ASTURIANA | SMOKED CHORIZO | BUTTER BEANS

Slow-cooked smoked chorizo, sweet peppers, paprika and butter beans

*Equipo Navazos 'I Think' | Manzanilla | Pago Añina

LA COCINA

BLACK BERKSHIRE PORK RIB CHOP | BLACK GARLIC | SHERRY VINEGAR GLAZE

Chargrilled Pork Chop glazed with an Estrella reduction sherry vinegar and black garlic sauce

PESCADO | VIZCAINA SAUCE | CHARRED LEEK

Pan roasted fillet of Blue Mackerel. Traditional Basque Vizcaina sauce and charred leeks

SHOESTRING FRIES | BRAVAS SAUCE

Thinly cut fries with a creamy smoked paprika and tomato-based sauce

LEAF SALAD | APRICOT KERNEL DRESSING

Fresh seasonal green leaves with a citrus dressing blended with apricot kernel oil

*Don Zoilo | 15 Year Aged Oloroso | Pago Carrascal

LOS POSTRES

SOBAO PASIEGO | CUSTARD | CHEESE CRUMB

Cantabrian sponge cake served with cheese and white chocolate custard and cheese shortbread

*Sánchez Romate | Pedro Ximenez | Pago Cuartillo



10% service charge applies to bookings of 10 and above. 1.4% CC Surcharge applies for all Card Payments.

10% surcharge applies on Sundays and 15% on Public Holidays.

Our menu and kitchen contain multiple allergens and foods that may cause intolerance. Due to the shared production and serving environment, we cannot guarantee the complete omission of allergens. Please inform our team if you have any allergies or intolerances.

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COLLECTION

Accor Plus dining discount does not apply to this menu instead we offer a 10% flat discounted rate.

Sharing Menu is mandatory for reservations of 7 and above. A 10% service charge is applied for bookings of 10 and above.

TAPAS

SOURDOUGH NDUJA BUTTER [1].....	7
Thick-cut grilled Sonoma Sourdough with spicy salami butter	
PAN CON TOMATE [1].....	8
Thick-cut grilled Sonoma Sourdough with crushed tomatoes and garlic	
GORDAL OLIVES PICOS.....	9
Meaty olives from Sevilla marinated in herbs and chilli served with mini breadsticks	
CLASSIC GILDA [1].....	7
Traditional Basque skewer served with green olives, pickled guindilla and anchovy	
JAMON SERRANO RESERVA GUINDILLA PEPPERS.....	24
Spanish-style slow-aged ham thinly sliced from a pork leg	
CROQUETAS DEL DIA [4].....	16
Béchamel-based stuffed fried rolls. Fillings change daily	
BOQUERONES CHARGRILLED PEPPERS.....	16
Fresh white anchovies with chargrilled peppers	
FRIED SARDINES CAPER SALT LEMON.....	23
Deep-fried sardines coated in caper salt	
TUNA CRUDO TOMATO WATER SOFT HERBS.....	26
Cubed raw tuna served on a bed of tomato-infused water and herbs	
GRILLED OCTOPUS KIPFLER POTATOES SALSA VERDE.....	28
Grilled octopus with thinly sliced kipfler potatoes, butter beans and ajo blanco	
BAKED MUSSELS CONSERVA KISS PEPPERS SEA SALT CRISPS.....	22
Mussels conserva baked with a manchego cream and served with thinly sliced fried potatoes	
FABADA ASTURIANA SMOKED CHORIZO BUTTER BEANS.....	19
Slow-cooked smoked chorizo, sweet peppers, paprika and butter beans	
CAULIFLOWER FRITTERS LIME AIOLI ANCHOVIES [5].....	18
Deep-fried roasted cauliflower and burnt onion batter served with zesty aioli and anchovies	
BURNT CABBAGE JAMON GALMESAN.....	16
Pan-roasted caramelised sweet cabbage served with crispy jamon and mornay	

LA COCINA

250GR MBS2 RIVERINE STRIPLOIN JUS LEMON CHEEK	48
Tender and rich cut from the back of a cattle with MBS2 served with Tempranillo Jus	
BLACK BERKSHIRE PORK RIB CHOP BLACK GARLIC SHERRY VINEGAR GLAZE.....	46
Chargrilled Pork Chop glazed with an Estrella reduction sherry vinegar and black garlic sauce	
PESCADO VIZCAINA SAUCE CHARRED LEEK.....	44
Pan-roasted fillet of Blue Mackerel. Traditional Basque Vizcaina sauce and charred leek	
SAFFRON SOCCARAT PIPERADE SPANISH SAUCE TRIO.....	38
Crispy base of a Paella with sautéed sweet peppers, mojo verde, rojo picante and ajo blanco	

GUARNICIÓN

LEAF SALAD APRICOT KERNEL DRESSING.....	12
Fresh seasonal green leaves with a citrus dressing blended with apricot kernel oil	
SHOESTRING FRIES BRAVAS SAUCE.....	12
Thinly cut fries with a creamy smoked paprika and tomato-based sauce	

LOS POSTRES

LEMON SORBET ARBEQUINA OLIVE OIL.....	16
Lemon Sorbet topped with a drizzle of Catalanian Arbequina olive oil and lemon zest	
SOBAO PASIEGO CUSTARD CHEESE CRUMB.....	16
Cantabrian sponge cake served with cheese and white chocolate custard and cheese shortbread	
CRÈMA CATALANA CARAMELISED WHITE CHOCOLATE.....	16
Spanish custard made with caramelised white chocolate and a caramelised sugar glazing	
SPANISH QUESO MEMBRILLO MUSCATEL [3].....	30
Hard, Semi-Hard and Soft Spanish cheese platter served with quince and dried muscat grapes	