

Salad & Soup

- ENSALADA ESPAÑOLA** 24
Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette
- SUPREMA DE MARISCO Y CALABAZA** 18
Cream of pumpkin soup served with poached scallops, olive croutons, grated manchego cheese with a touch of saffron

Mains

- CALDERETA ASTURIANA** 36
Asturian seafood stew of shrimps, clams, squid, scallops & rockfish
- BACALAO A LA PARRILLA** 36
Grilled cod fish with chick pea and tomato
- CORDERO A LA PARRILLA CON PIQUILLO** 38
Grilled Australian lamb rack & piquillo pepper stuffed with provencal vegetable
- ESTOFADO CORTO COSTILLAS** 32
Braised short-rib with jamón serrano, sun dried bell pepper, red Spanish wine reduction sauce, served with grated dark chocolate
- RIB-EYE DE WAGYU A LA PARRILLA DE CARBÓN** 100g 26
Charcoal grilled wagyu rib-eye served with french fries, mesclun & tempranillo wine reduction sauce (min 300g)

Paella

- CHORIZO Y POLLO** reg 30 | large 52
Fresh chorizo sausage & chicken paella with piquillo pepper & grated cheese
- PAELLA NEGRA DE MARISCO** reg 32 | large 56
Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona



COLD Tapas

- PLATO DE JAMÓN** 50g 28
100g 48
Joselito paleta gran reserva 24 months with picos cracker
- DEGUSTACIÓN DE IBÉRICOS** 36
Mixed ibérico platter with picos cracker (100g) (chorizo, jamón ibérico, salchichón ibérico)
- CAPRICO DE SANTOÑA** 18
Piquillo pepper stuffed with tuna & anchovy remoulade (3 pieces)
- BURRATA CON GAZPACHO** 26
Burrata cheese with gazpacho, diced vegetables, quince jelly & balsamic glaze

WARM Tapas



- CROQUETAS DE JAMÓN** 4 pieces 15
Croquette of suckling pig bechamel & jamón ibérico
- CROQUETAS DE MANCHEGO** 4 pieces 15
Croquette of manchego cheese béchamel
- COL RIZADA Y SAKURA EBI** 14
Baby kale & Sakura ebi with garlic slivers
- GAMBAS AL AJILLO** 22
Prawns cooked with garlic chilli & extra virgin olive oil
- CHIPIRONES FRITOS EN SU TINTA** 16
Crispy baby squid cooked in squid ink served with garlic mayonnaise
- ALMEJAS A LA MARINERA** 18
Fresh venus clams cooked in dry sherry wine, pimentón de la vera, garlic & extra virgin olive oil
- ARROZ CALDOSO** 24
Soupy seafood saffron rice with crab meat, prawn, clams, squid, scallop & green peas
- PATATAS A LA RIOJANA** 18
Potato with piquillo pepper & chorizo sausage stew
- COSTILLITAS DE CORDERO A LA PARRILLA** 26
Charcoal grilled lamb rib confit glazed with honey mustard



Set Menus

FOR 2 PAX

SELF COLLECT \$88 / DELIVERY \$108

ENSALADA ESPAÑOLA

Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette

CROQUETAS DE MANCHEGO

Croquette of manchego cheese béchamel (4 pieces)

COLES DE BRUSELAS CON CHORIZO

Brussels sprouts with chorizo

ARROZ CALDOSO

Soupy seafood saffron rice with crab meat, prawn, squid, scallop & green peas

DE CERDO A LA PARRILLA

Grilled U.S pork rack, braised red cabbage, green apple, natural jus (250g)

Dessert

CREMA CATALANA

Catalan cream enriched with mango bits

Takeaway Menu BY CHEF WEIHAN



Set Menus

FOR 2 PAX

SELF COLLECT \$128 / DELIVERY \$148

ENSALADA ESPAÑOLA

Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette

GAMBAS AL AJILLO

Prawns cooked with garlic chilli & extra virgin olive oil

COLES DE BRUSELAS CON CHORIZO

Brussels sprouts with chorizo

CHIPIRONES FRITOS EN SU TINTA

Crispy baby squid cooked in squid ink served with garlic mayonnaise

ARROZ CALDOSO

Soupy seafood saffron rice with crab meat, prawn, squid, scallop & green peas

RIB-EYE ANGUS A LA PARRILLA DE CARBÓN

Charcoal grilled Angus striploin served with french fries, tempranillo wine reduction sauce (220g)

Dessert

CREMA CATALANA

Catalan cream enriched with mango bits

Takeaway Menu BY CHEF WEIHAN



Set Menus

FOR 4 PAX

SELF COLLECT \$268 / DELIVERY \$308

PLATO DE JAMÓN

Joselito paleta gran reserva 24 months with picos cracker (80g)

ENSALADA ESPAÑOLA

Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette

BURRATA CON GAZPACHO

Burrata cheese with gazpacho, diced vegetables, quince jelly & balsamic glaze

CROQUETAS DE JAMÓN

Croquette of suckling pig bechamel & jamón ibérico (4 pieces)

COLES DE BRUSELAS CON CHORIZO

Brussels sprouts with chorizo

GAMBAS AL AJILLO

Prawns cooked with garlic chilli & extra virgin olive oil

PAELLA NEGRA DE MARISCO (LARGE)

Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona

choose only one main course

RIB-EYE ANGUS A LA PARRILLA DE CARBÓN

Charcoal grilled Angus striploin served with french fries, tempranillo wine reduction sauce (350g)

or

SUPER-COCHINILLO CONFIT

Suckling pig confit served with Calanda peaches & caramelised white onions cooked with sherry vinegar

Dessert

CREMA CATALANA

Catalan cream enriched with mango bits

PLATO QUESOS ESPAÑOLES

Premium Spanish cheese platter with Andalucía quince paste



WINES *by Bottle*

20% DISCOUNT ON DELIVERY | 35% DISCOUNT ON TAKE AWAY

NETT PRICES STATED BELOW AFTER DISCOUNT

Blanco

	DELIVERY	TAKEAWAY
2017 CA'NESTRUC, BLANC (Xarello, Garnatxa Blanca, Macabeu, Muscat, Chardonnay) Catalonia	56	45
2017 FENOMENAL (Verdejo) Rueda	72	58
2017 EL JARDIN DE LUCIA (Albarino) Rias Baixas	68	55
2018 VIRGEN DEL GALIR, PAGOS DE GALIR, GODELLO (Godello) Galicia	64	52
2015 L'EQUILIBRISTA (Xarel.lo) Catalonia	76	62
2015 HACIENDA DE ARINZANO (Chardonnay) Navarra	80	65

Tinto

2017 CA'NESTRUC, NEGRE (Garnaxtra, Samsó, Syrah) Catalonia	68	55
2017 EL BRINDIS FRANK MASSARD (Carignan) Monstant	64	52
2013 VINA AL LADO DE LA CASA (Monastrell, Syrah, Garnacha Tintorera) Yecla	80	65
2010 BODEGAS LAN GRAN RESERVA (Tempranillo, Mazuela) Rioja	92	75
2014 PINTIA (Tempranillo) Toro	144	117
2015 ALION TEMPRANILLO (Ribera Del Duero)	180	146



ALL PRICES ARE NETT. NO SERVICE CHARGE OR 7% GST CHARGED FOR TAKEAWAY ITEMS