



SPANISH TAPAS

Serving authentic Spanish food since 1997.

Tapas are essentially snacks or appetisers but are often combined to make a full meal.

"Tapeo" (the art of eating tapas) has become a way of life in Spain, a style of eating that gives you the opportunity to indulge in the different flavours of this diverse cuisine.



@spanishtapasglebe

TAPAS

VEGETARIAN TAPAS

Acetunas de la casa (GF)(VG) (Marinated Spanish olives)	\$13
Tortilla Española (Potato and onion omelette)	\$15
Berenjena a la plancha (GF)(VG) (Grilled eggplant w/honey, balsamic glaze and caramelised onions)	\$16
Alcachofas en vinagreta (GF)(VG) (Artichoke hearts in marinated in vinaigrette)	\$16
Pisto (GF)(VG) (Ratatouille with zucchini tomato capsicum)	\$15
Champinones al ajillo (GF) (Creamy garlic mushrooms)	\$18
Flor de calabacin (NI) (Zucchini flower stuffed with herbed manchego and ricotta cheese honey)	\$18
Berenjena rebozada (Crumbed Eggplant)	\$15
Patatas bravas (GF)(VG) (Potatoes in spicy tomato sauce)	\$16
Croquetas de champiñon (Mushroom croquettes)	\$14
Patatas al ali oli (Garlic potatoes)	\$16
Champinones rebozados (Crumbed mushrooms)	\$17

MEAT AND POULTRY

Albondigas a la española (GF) (Meatballs in tomato sauce)	\$17
Chorizo(GF) (Grilled spanish sausage)	\$18
Chorizo a la cidra(GF)(NI) (Cider glazed chorizo with apples)	\$19 \$20
Pincho moruno (GF) (Marinated lamb skewers)	\$18
Pincho de pollo (GF) (Marinated chicken skewers)	
Alas de pollo al ajillo (GF) (Chicken wings cooked in white wine sauce and garlic)	\$14 \$17
Jamon serrano (GF) (Spanish cured ham)	
Huevos a la flamenca (GF) (Eggs cooked in a homemade tomato sauce with chorizo and Spanish cured ham)	\$18 \$15
Croquetas de pollo (Chicken croquettes)	\$15
Croquetas de jamón (Spanish cured ham croquettes)	\$18
Morcilla(GF) (NI) (Black pudding with capsicum and onions)	

Truffle chips \$13
infused white truffle oil chips with manchego cheese

(GF) GLUTEN FREE
(VG) VEGAN
(NI) NOT INCLUDED IN BANQUETS OR PROMOTIONS

\$15
\$15
\$18

SEAFOOD TAPAS

Almejas al vina blanco (GF) (Pippis cooked in white wine sauce)	\$18
Calamares fritos (Deep fried calamari)	\$17
Chanquetes fritos (Deep fried white bait)	\$16
Gambas al ajillo (GF) (Classic garlic prawns)	\$18
Gambas sevillanas (GF) (Prawns cooked in tomato sauce)	\$18
Mejillones a la marinera (GF) (Mussels cooked in tomato sauce)	\$17
Pulpo a la plancha (GF)(NI) (BBQ Octopus)	\$19
Vieras (GF)(NI) (Grilled scallops with onion and spanish cured ham)	\$19
Sardinas a la plancha (GF) (Grilled sardines)	\$16
Empanadas de atun (Puff pastry tuna rolls stuffed with egg, onion and homemade tomato sauce)	\$14
Cangrejo de cascara blanda (NI) (Soft shell crab served with crispy salad and homemade chimichurri sauce)	\$20

SALADS

Spanish	
Mixed leaves, tomato, cucumber, onion, tuna, olives and egg	\$15
Avocado	
Mixed leaves, tomato, cucumber, onion and avocado	\$15
Green	
Mixed leaves, tomato, cucumber, onion and balsmaic dressing	\$12
Tomato	\$15
Tomato, spanish onion, cucumber, onion	

BREADS

Garlic	\$4
Chilli	\$4
Olive	\$4
Plain (Crusty)	\$3
Plain (with olive oil)	\$4

Kids

12 YEARS AND UNDER
ALL KIDS MEALS ARE SERVED
WITH CHIPS

Chicken schnitzel	\$16
Crumbed fish	\$16
Calamari	\$16
Spanish sausage	\$16
Meatballs	\$16

**Bowl of
chips \$8**

Half Price Tapas every Monday

**Live Flamenco show every Friday and
saturday at 8:30pm**

Bookings Essential

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PAELLAS

OUR SIGNATURE DISH

**PLEASE ALLOW 30 MINUTE COOKING TIME
ALL OUR PAELLAS ARE GLUTEN FREE**

FOR 2: \$60 FOR 3: \$88 FOR 4: \$106

VALENCIANA (Rice, chicken and seafood)

DE MARISCO (Rice and seafood)

VEGETARIAN (Rice and vegetables)

DE POLLO (Rice and chicken)

DE POLLO Y CHORIZO (Rice, chicken and chorizo)

TRUFFLE OIL PAELLA (Rice, truffle oil, vegetables, chicken)

ZARZUELA DE MARISCO (NO RICE) (Seafood and fish medley
cooked in a tomato and white wine sauce)

THE GRILL

PARRILLADA DE MARISCOS

Seafood platter with grilled barramundi, prawns, calamari,
scallops, Mussels and pippis served with chips or salad

For 1: \$34 For 2: \$64 For 3: \$94 For 4: \$124

PARRILLADA DE CARNES

Meat platter with thin steak, chicken skewer, lamb skewer and
chorizo served with chips or salad

For 1: \$34 For 2: \$64 For 3: \$94 For 4: \$124

BARRAMUNDI ADOBADO A LA PLANCHA

Grilled Barramundi served with green salad and chips
\$28

COSTILLAS DE TERNERA

Slow cooked bbq beef ribs served with potatoes and salad

For 1: \$34 For 2: \$54 For 3: \$70

DESSERTS

CHURROS CON CHOCOLATE \$14

Finger like pastries coated in sugars served with a smooth rich hot
chocolate

FRESAS AL 43 \$16

Fresh strawberries drenched in liquer 43 with vanilla ice cream

FLAN \$16

Creme caramel

CREMA CATALANA \$16

Rich custard base topped with a layer of hardened caramelized
sugar

VANILLA ICECREAM(2 SCOOPS) \$8

Banquet



\$50 Per Person

- 4 Tapas for 2 people
- Paella of your choice
- Bread and green salad



\$50 Per Person

- 6 Tapas for 2 people
- Bread and green salad

\$60 Per Person

- Unlimited sangria & soft drinks (1 and 1/2 Hour)



- 4 Tapas for 2 people & Paella of your choice or 6 tapas for 2 people
- Bread and green salad



\$65 Per Person

- Unlimited sangria & soft drinks (2 Hours)

\$75 Per Person

- Unlimited beer, sangria & soft drinks (1 and 1/2 Hour)



- 4 Tapas for 2 people & Paella of your choice or 6 tapas for 2 people
- Bread and green salad



\$80 Per Person

- Unlimited beer, sangria & soft drinks (2 Hours)

\$90 Per Person

- Unlimited Beer, Sangria & Soft Drinks (3 Hours)

Additional 5% service gratuity applies for groups of 10 or more people.