

TAPAS DE VERDURA

PAN & OLIVES

7

HOUSE MARINATED OLIVES, TOASTED BREAD, EXTRA VIRGIN OLIVE OIL & BALSAMICO

EMPANADAS DE VERDURA

3.5EA

HALF MOON PASTRY FILLED WITH SWEET POTATOES & CASHEW NUTS, FRIED & SERVED WITH TRUFFLE MAYO

CROQUETAS

3.5EA

POTATOES, SPINACH, ROASTED PUMPKIN, MOZZARELLA & BÉCHAMEL SERVED W CLASSIC AIOLI

BERENJENAS

12

THICK SLICED EGGPLANT CHIPS; "GORGONZOLA" CHEESE SAUCE & YARRA VALLEY HONEY

PATATAS BRAVAS GLUTEN FREE

13

OVEN ROASTED BABY POTATOES, CUPSICUM & ONIONS, SERVED WITH SMOKED PAPRIKA AIOLI

TAPAS DE PESCADO

PULPO CON TOMATE GLUTEN FREE

12

SLOW COOKED BABY OCTOPUS IN TOMATO SALSA, SPANISH OLIVES, CAPERS & RED WINE

CALAMARES

14 ENTREE 25 MAIN COURSE

SEMOLINA DUSTED & "FRITTI" MORNINGTON CALAMARI; "TEMPURA" MARKET VEGETABLES; AIOLI

TAPAS DE CARNE

CHORIZON GLUTEN FREE

13

GRILLED ARTISAN "LA BOQUEIRA" CHORIZO, EGGPLANT PUREE, SWEET POTATO CRISPS

ALBONDIGAS GLUTEN FREE

12.5

ANGUS BEEF MEATBALLS, SMOKED PAPRIKA TOMATO SAUCE, MANCHEGO CHEESE

CHARCUTERIA

ANTIPASTO MISTO

17

MILD CACCIATORINO (AIR DRIED PORK SALAMI), PECORINO AL TARTUFO (SEMISOFT SHEEP MILK CHEESE-WITH BLACK TRUFFLE), SUNDRIED TOMATO, HOUSE MARINATED OLIVES, PANE CARASAO (SARDINIAN CRISPY BREAD)