



Simply Spanish



TAPAS

Grilled scallops, roasted potatoes, romesco sauce, gremolata, caramelized fennel and pomegranate seeds **\$16.5 (GF)**

Spanish beef and pork meatballs, tomato salsa and herb yogurt topping **\$15 (GF)**

Bravas, Twice-cooked, hand cut potatoes, smoked paprika, aioli, Brava sauce **\$10 (V)**

Garlic king prawns, paprika, hint of chili **\$7.50 each (GF)**

Smokey lamb rib, served with fresh apple coleslaw, dressed with spiced aioli and lemon **\$6.5 each (GF)**

Tortilla de patatas, Spanish potato omelet, tomato salsa, caramelized onions and shaved Manchego cheese **\$9 (GF)(V)**

Croquetas del dia, Ask our staff for the croquette of the day **\$4.5 each**

Mushrooms; enoki, portobello, button and oyster mushrooms, thyme-butter and Spanish sherry **\$11 (GF)(V)**

Crumbed morcilla, pickled guindillas pepper and quail eggs **\$13**

RACIONES

Otway crispy pork belly, chickpeas puree, toasted pumpkin seeds, Pedro Ximenez reduction **\$20.5 (GF)**

Tender boneless chicken skewers, Peri Peri sauce, green salad, and Chimichurri sauce **\$16.5 (GF)**

Glazed short beef rib, roasted potatoes, pisto vegetables in a tarragon oil and crunchy rice cracker **\$22 (GF)**

Braised beef cheeks, slow cooked over 8 hours with potato puree and caramelized fennel **\$21 (GF)**

Lightly dusted local calamari with lemon pepper, shaved Parmesan and green salad **\$19**

Char grilled eggplant, zucchini, smoked capsicums, goat cheese and balsamic reduction **\$16 (GF)(V)**

Tender boneless lamb braised in a blend of Moroccan spices, chickpeas, sultanas, tomatoes, couscous and minted yoghurt **\$18.5**

Roasted cauliflower salad, toasted pumpkin seeds, watercress, thyme- honey baby carrots, cherry tomatoes, chickpeas, Pomegranate dressing and yogurt **\$15 (GF)**

Fresh fennel, blood orange, corn, sunflower seeds and baby carrots tossed in a sweet orange and pomagranate molasses dressing **\$16 (V)(GF)**

Provincial Paella

(dine-in \$15.5 or take away \$13.5)

Only available 12pm to 2pm Monday to Friday

Spanish chorizo sausage, diced boneless chicken, tender calamari and local black mussels cooked with our blend of herbs and spices.

Spanish Lunch \$20

Ask our staff for the deal of the day.

PAELLAS

Our Award Winning Paellas are made to order and take up to 30 minutes to cook. We recommend that you enjoy a glass of wine or share some tapas to help pass the time. It's well worth the wait.

Slow cooked pulled lamb with rosemary and artichoke hearts and bomba rice **\$23 (GF)**

Local roasted vegetables, capsicum, green beans, eggplant, zucchini, chickpeas and tomato, bomba rice **\$21 (GF)(V)**

From la Costa Brava, this traditional paella is made with king prawns, deep sea rockling, clams, mussels, scallops cooked in a shellfish bisque and bomba rice **\$50 for two (GF)**

The original, Traditional Paella Valenciana cooked with Chicken, Snails, Ferraura beans, Spanish Paprika, and Bomba rice. **\$45 for two (GF)**

DESSERTS

Churros with cinnamon, sugar and dark chocolate sauce **\$10**

Tarta de Santiago, Warm Flourless almond cake from Galicia and quince paste **\$9 (GF)**

Spanish Profiteroles with Raspberry Gel and Chocolate **\$11**

CATERING

Let us cater your next home/office party and create a fun and memorable occasion with catering. Big pan paella and tapas delivery.

www.simplyspanish.com.au

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NO SPLIT BILLS :)