

COCINA
- La -
Tapería

ESPAÑOLA

SALAD • *Soup* • COLD *Tapas*



ENSALADA ESPAÑOLA

Butterhead lettuce, green olives, red capsicum, tomato, white tuna, Spanish salchichón & chorizo ham with sherry vinaigrette

24

ENSALADA CÉSAR

Butterhead lettuce, homemade smoked salmon, hardboiled egg, olive croutons, grated Manchego cheese, aioli sauce

20

PLATO DE JAMÓN

Joselito paleta gran reserva 24 months with picos crackers

28 (50g)

54 (100g)

TABLA DE EMBUTIDOS

Mixed Ibérico ham platter, Manchego cheese, Spanish green olive, guindillas, quince paste and picos cracker

48

(or a choice of only ham, without cheese & condiment)

36

LOBSTER BISQUE

Crayfish, olive croutons, finishing with a touch of brandy & fresh parsley

22

GAZPACHO ANDALUZ

Cold tomato cream soup from Andalucía with chopped vegetables, hard-boiled egg & sherry vinegar

10

CAPRICO DE SANTOÑA

Piquillo pepper stuffed with white tuna & anchovy rémoulade, pepper foam

20

BURRATA CON GAZPACHO

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

26

ANCHOAS EN PAN DE CRISTAL

(min 2 pcs) 7/pcs

Smoked anchovy fillet on crystal bread with garlic & tomato, drizzled with Arbequina extra virgin olive oil & aged sherry vinegar



WARM *Tapas*

CHIPIRONES FRITOS EN SU TINTA

Crispy baby squid cooked in squid ink with aioli

18

GAMBAS AL AJILLO

Prawns cooked with garlic, cayenne chilli & extra virgin olive oil

24

ALMEJAS A LA MARINERA

Fresh venus clams cooked in dry sherry wine, pimentón de la vera, garlic & extra virgin olive oil

26

BOCADILLO DE SERRANO

Spanish crystal bread, Serrano ham, melted cheese and caramelized onion

12

CHAMPIÑONES CON JAMÓN AL AJILLO

Fresh mushrooms sautéed with garlic slivers in extra virgin olive oil, jamón serrano & organic egg confit

20

COLES DE BRUSELAS SALTEADAS

Sautéed brussels sprouts with almond, cranberry & chorizo sauce

18

HUEVOS ESTRELLADOS CON PATATAS PAJA, CHORIZO, PIMIENTO DEL PIQUILLO Y CHAMPIÑONES

Fried egg with ibérico chorizo, piquillo red pepper, mushrooms & straw potato

20

CROQUETAS DE JAMÓN

Croquette of suckling pig béchamel & jamón ibérico, bravas sauce (4 pcs)

16

PIMIENTOS DE PADRÓN

Fried Spanish Padrón pepper with sea salt flakes

18

PULPO A LA PLANCHA

Pan-seared Spanish octopus leg, Padrón pepper, tomato, olive & balsamic reduction

30

CALAMARES A LA PARRILLA

Grilled Japanese squid wrapped with Serrano ham, fried garlic, pimentón de la vera, chilli oil

24

ABANICO IBÉRICA A LA PARRILLA

Charcoal grilled marinated Iberian pork with pickled red cabbage, Arbequina extra virgin olive oil (180g)

28

COSTILLITAS DE CORDERO A LA PARRILLA

Charcoal grilled slow cooked lamb rib confit glazed with honey mustard, asparagus gratin

28

CARNE DE RES A LA PARRILLA

Charcoal grilled stockyard 200-days grain fed black angus striploin with caramelised pearl onion, Tempranillo wine reduction sauce (200g)

34

Sides

ENSALADA

Mesclun salad with tomato, sherry vinaigrette

10

SALTEADO DE CHAMPIÑONES

Mushroom sautéed in extra virgin olive oil

14

PATATAS BRAVAS

Fried Idaho potato with aioli & bravas sauce

12

PATATAS FRITAS

French fries

9

Specialty BREAD

BAGUETTE

Grilled baguette

5

PAN DE CRISTAL CON ACEITE DE OLIVA

Spanish crystal bread with Arbequina extra virgin olive oil & salt

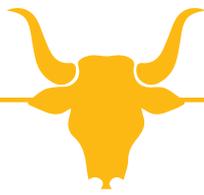
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PAN TUMACA

Spanish crystal bread with Arbequina extra virgin olive oil, grated tomato & aged sherry vinegar (4 pcs)

12





PAELLAS

regular serves 1-2 pax | large serves 3-4 pax



PAELLA NEGRA DE MARISCO

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

regular \$38 | large \$68

PAELLA DE CÉRDO IBÉRICO

Ibérico pork paella, chorizo sausage, tomato sofrito, mushrooms, asparagus, pimentón, aioli sauce

regular \$44 | large \$78

PAELLA DE BOGAVANTE

Fresh whole Boston lobster, saffron rice, fine beans & cherry tomato, garlic aioli

regular \$88

PAELLA DE VERDURAS

Seasonal vegetables paella, mushrooms, crispy piquillo pepper, fresh herbs & pesto aioli

regular \$36

PAELLA DE MARISCOS

Spanish saffron rice, white wine, prawn, rock fish, octopus, squid, tomato sofrito, garlic aioli

regular \$42 | large \$76

ARROZ CALDOSO

Traditional fish man soup with saffron rice, crab meal, prawns, clams, squid, scallop, green peas & finishing with a touch of brandy

regular \$40

Mains

CORDERO A LA PARRILLA

Grilled Australian lamb rack, Pistos (veggie stew), drizzled with thyme jus

42

CHEEK DE CARNE A LA BRASA

Braised Australia beef cheek, mashed potato, pearl onion, carrot & tempranillo wine reduction sauce

34

CALDERETA ASTURIANA

Asturian seafood stew of shrimps, clams, squid, Hokkaido scallops, rockfish & white wine

38

POLLO ASADO

Roasted whole European yellow spring chicken, piquillo pepper, drizzled with truffle sauce

38

SUPER-COCHINILLO CONFIT

Suckling pig confit served with Calanda peaches & caramelized white onions cooked with sherry vinegar & muscovado sugar glazed

72

BACALAO ASADO

Roasted Patagonian toothfish (cod fish), fine beans, capers & smoked tomato sauce

40

BOGAVANTE A LA PARRILLA

Grilled Boston fresh lobster, seasonal grilled vegetable, chimichurri sauce

78

RIB-EYE DE WAGYU A LA PARRILLA DE CARBÓN

Charcoal grilled Australian Sher wagyu rib-eye served with French fries, mesclun & tempranillo wine reduction sauce

30/100g (min 300g)

DESSERT

CREMA CATALANA

Catalan cream enriched with mango bits & à la minute crispy caramelized topping

12

MARQUESA DE CHOCOLATE

Chocolate marquise topped with baked almond praline

16

AL HORNO DE LA MIGAJA DE LA BAYA

Baked seasonal berries crumble with vanilla ice-cream (15 mins waiting time) (sharing for 2-3 pax)

28

CHURROS CON CHOCOLATE

Churros with chocolate sauce

14

PLATO QUESOS ESPAÑOLES

Premium mix cheese platter with Andalucía quince paste, Picos cracker (cheese of the day)

22

SORBETE Y HELADO (single scoop)

- Vanilla ice-cream
- Apple cinnamon ice-cream
- Sorbet (flavour of the day)

8

BEVERAGES



SOFT DRINKS

Chilled Juices

BOTTLED WATER

COKE		5.50
COKE ZERO		5.50
GINGER ALE		5.50
HOMEMADE ICED LEMON TEA		5.50
CRANBERRY		7
ORANGE		7
PINEAPPLE		7
FRESH LEMON		7
AQUA PANNA (1L)		9
SAN PELLEGRINO (1L)		9

COFFEE & Tea

ESPRESSO		5
DOUBLE ESPRESSO		5.50
AMERICANO		7
CAPPUCCINO		7
LATTE		7
EARL GREY		7
ENGLISH BREAKFAST		7
CHAMOMILE		7
GREEN TEA		7
PEPPERMINT		7

MOCKTAILS

Non-alcoholic

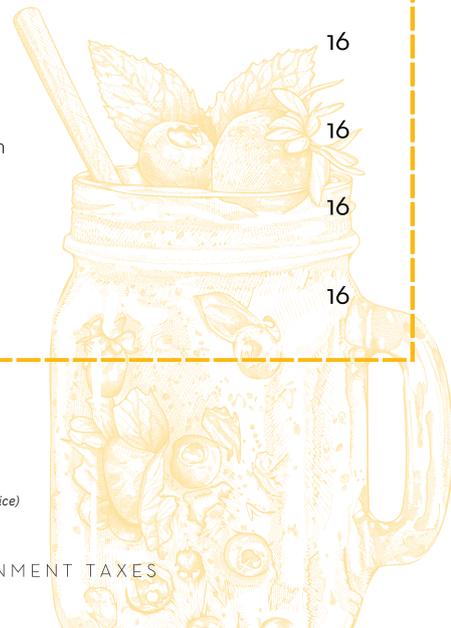
FRUIT PUNCH Orange, pineapple, lemon & grenadine syrup		8
BERRIES SENSATION Cranberry jus, pineapple jus, orange jus & blueberry puree		9
TROPICAL BREEZE Pineapple jus, cranberry jus, mint leaves, sprite & grenadine syrup		9
SHIRLEY TEMPLE Lemon, sprite & grenadine syrup		8
LIME FIZZ Aloe vera jelly, lime cordial & topped with sprite		9

Beers

TIGER	14
HEINEKEN	14
ESTRELLA GALICIA	15

COCKTAILS

SANGRIA TINTO / BLANCO Wine, Cointreau, Brandy, seasonal fruits & lemonade	18 60
LA TAPERIA SIESTA Vodka, Midori, orange, raw sugar, ginger & mint leaves	18
MOJITO Rum, fresh mint, lime & soda	16
CAIPIRIÑA Cachaça 51, brown sugar & lime juice	16
BLACK RUSSIAN Vodka & kahlua	16
DRY MARTINI Gin & dry vermouth	16
CHITA HIGHBALL Chita whiskey, soda, lemon	16
MARGARITA Tequila, Cointreau, lemon	16
GIMLET Gin, lime cordial	16



APERITIVO *& Digestivo*

CAMPARI DRY	10	170
VERMOUTH	10	175
FAMILIA BELASCO	10	90

Vodka, Gin & Rum

SMIRNOFF RED LABEL	14	170
BOMBAY SAPPHIRE	14	170
CACHAÇA (BRAZIL)	14	160
BACARDI CARTA BLANCA	14	160

COGNAC *& Brandy*

COURVOISIER V.S	14	170
HENNESSY V.S.O.P	16	310
REMY MARTIN V.S.O.P	16	310
REMY MARTIN X.O	35	750

WHISKY

JIM BEAM	14	170
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GLENDRONACH

ORIGINAL 12 YEARS	14	215
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SCOTCH

BALLANTINE'S FINEST	14	170
CHIVAS REGAL 18 YEARS	18	380

SINGLE MALT

LAPHROAIG 10 YEARS	16	270
GLENFIDDICH 18 YEARS	30	530
HIGHLAND PARK 12 YEARS	18	310
THE MACALLAN 12 YEARS SHERRY OAK	18	310

LIQUERS *& Tequila*

BAILEY'S IRISH CREAM	14	170
COINTREAU	14	170
KAHLUA	14	170
MIDORI	14	170
TRIPLE SEC	14	170
JOSE CUERVO	14	170