

SET LUNCH

STARTERS (CHOOSE ONE STARTER)

HOMEMADE CHEESE TERRINE WITH
QUINCE PURÉE 

OR

TUNA TARTARE, CHEESE & POTATO SALAD
& ALMOND CREAM

OR

BURRATA WITH ORGANIC TOMATO
& BEETROOT SALAD 

OR

ROASTED CAULIFLOWER, GARLIC CHILI
SAUCE, MINT YOGHURT & HAZELNUTS 

OR

PRAWNS COOKED IN ROASTED GARLIC OIL
DRIED CHILI & HUMMUS (+\$10)

MAINS (CHOOSE ONE MAIN)

PAELLA (MIN 2 PAX)

SEAFOOD

/

SQUID INK

OR

CHARCOAL CHICKEN WITH SAUTÉED
VEGETABLES & BRUSSELS SPROUTS

OR

BEEF RIB EYE WITH PANADERA POTATOES
& MESCLUN SALAD (+\$10)

OR

IBERICO PORK RIB EYE, CELERiac PUREE,
ORGANIC MUSHROOMS & PUMPKIN (+\$7)

SWEET + COFFEE (+\$6)

KULTO CHEESE CAKE

OR

CHARCOAL PINEAPPLE
WITH TAPIOCA & COCONUT ICE-CREAM

CHOICE OF COFFEE OR TEA

\$38++ PER PAX

MON TO FRI (EXCLUDING PUBLIC HOLIDAYS)

LIVEN UP YOUR LUNCH!

A TRULY SPANISH BEER!

ESTRELLA GALICIA
CAÑA 250ML - \$6

SANGRIA

RED WINE SANGRIA - \$10
RED WINE , BRANDY, MIXED FRUITS

GIN & TONIC

ROKU OR GIN MARE - \$12

WINE BY BOTTLE

\$45

WHITE
2018 VERSOS
GODELLO, BIERZO

OR

RED
2021 VINA BUEÑA
TINTO FINO, RIBERA DEL DUERO

A TOAST TO THE SPANISH WAY OF LIFE!

\$18++ EACH

TINTO DE VERANO

RED WINE | SPRITE | FRESH LEMON JUICE

GIN FIZZ

NORDES | DEMERARA SYRUP | FRESH LEMON JUICE

POMEGRANATE LEMONADE

JACK DANIELS | TRIPLE SEC | POMEGRANATE JUICE

GIN BANG

WHISKY | FRESH LEMON JUICE | COINTREAU | BEER

KULTO'S NEGRONI

NORDES CAMPARI | LUSTAU VERMUT

VERMUT SPRITZ

LUSTAU VERMUT | CAVA

LYCHEE MARTINI

GREY GOOSE VODKA | COINTREAU | LYCHEE

PIMM'S LEMONADE

HENDRICKS | PIMMS | MIXED FRUITS | GINGER ALE