

## Tapas Dishes

Remolacha y Patatas Fritas - fried beetroot & potato chips coated in our special balsamic glaze topped with feta (V) (GF) (VER)

Ensalada de Manchego y Pera – Manchego cheese & pears with a rosemary, honey & hazelnut crumb with seasonal salad greens (V) (GF)

Coliflor Rebozada - Spanish fried cauliflower florets with a Romesco dipping sauce (V) (VER) (DF)

Calamares Fritos – calamares marinated in buttermilk, seasoned with salt & pepper, fried & served with a garlic lemon aioli

\$16.90 each

Pescado Mini Hamburguesa – beer battered fish with our special slaw in warm mini brioche sliders

Balsamic Glazed Brussels Sprouts – roasted with bacon, garlic oil & sautéed in our balsamic glaze (GF) (VR) (DF) (VER)

Croquetas - ask your waiter for today's hand rolled "croqueta of the day"

Queso de Cabra Frito – hand rolled fresh goats cheese balls, crumbed & fried with a beetroot dip (V)

Gambas al Ajillo – prawns sautéed in sherry, garlic, spring onion & olive oil finished with fresh chilli (GF) (DF)

Ñoquis de Chorizo y Champiñones - chorizo sausage & fresh button mushrooms sautéed in our tomato sauce with potato gnocchi finished with Pecorino Romano hard cheese (VR) (VER) (DFR)

Andalusian-style Pollo – Spicy, sweet & fragrant free-range chicken cooked with cherry tomatoes, chilli, raisins, almonds, cinnamon & honey (GF) (DF)

Spanish Albondigas – beef & pork meatballs seasoned with Spanish spices cooked in a rich Pomodoro tomato sauce with a minted yoghurt dressing (GF) (DFR)

\$17.90 each

Higados de Pollo con Vino de Jerez - chicken livers sautéed with bacon & shallots in a creamy sherry sauce with toasted bread

Cordero al Horno con Patatas - slow-roasted Andalusian style lamb marinated in garlic, fresh thyme & salt on a bed of sliced potatoes & cherry tomatoes cooked in white wine (GF) (DF)

Costillas de Cerdo - slow roasted pork spare ribs coated in Poco's sticky sweet sauce (GF) (DF)

Vieiras Chamuscado - seared scallops cooked in lemon & garlic butter on crispy polenta (GF)

\$18.90 each

Garlic bread...\$7.90

Grazing Platter of Artisan Cheeses & Charcuterie - \$32 per person

3 Artisan cheeses, 3 types of cured meats, homemade hummus, olives, quince jelly & crackers

(V) Vegetarian (VR) Vegetarian on Request (VER) Vegan on Request

(GF) Gluten Free (DF) Dairy Free (DFR) Dairy Free on Request

we can adapt some dishes for specific dietary requirements...please ask your waiter

WE RECOMMEND 2 TAPAS DISHES PER PERSON

by Poco Loco

For larger groups we recommend 2.5 tapas dishes per person as we place the platters down the center of the table and everyone shares all the dishes. For more intimate groups, 2 dishes equals a main meal or 2.5 dishes for a hearty option.

For groups of 8 or more ask the wait staff about our Chef's Choice option of 2.5 dishes per person @ \$17.50 per dish

*Please note - chef's choice price may not be used in conjunction with any other discount offer*

### Homemade Desserts

See our dessert board for today's choices - \$15

Dessert Platter – ideal for one person wanting a trio of mini desserts - \$16

Trio of Artisan Cheeses - \$19 per person

add a 250ml bottle of Val de Rance 'Cidre Bouché Brut' Cru Breton - \$12

*(made from 100% Brittany-grown apples, this cider is rich in polyphenol and very refreshing)*

### Coffee

Espresso 35ml of unique and unmistakable taste of traditional Italian coffee: a must!	\$4.2	Espresso con panna an espresso topped with the sweet temptation of whipped cream	\$4.8
Latte a double espresso textured with lush velvet milk served in a glass	\$5.5	Hot chocolate a rich Belgian chocolate blended with lush velvet milk served with marshmallows and chocolate dusting	\$5.5
Macchiato the full-bodied flavour of espresso combined with a drop of creamy hot milk	\$4.6	Affogato for lovers of coffee and ice-cream, a dollop of vanilla ice-cream added to espresso	\$6
Mocha a double espresso blended with Belgian hot chocolate with marshmallows and chocolate dusting	\$5.8	Chai latte an blend of black tea, cinnamon, honey and spices, all blended with lush textured milk	\$5.5
Flat white double espresso textured with velvet milk	\$5.2	Long black a double espresso for an extra kick served with hot water	\$4.8
Cappuccino an espresso crowned with textured lush foam and sprinkled with cocoa /cinnamon	\$5.3	Iced coffee double espresso over ice, milk, flavoured vanilla & topped with whipped cream	\$6.5
Extras extra espresso, soy milk, whipped cream, flavoured (vanilla, hazelnut, caramel)	\$6.0	Special coffee add some zip to your cup with either Kahlua, Drambuie, Whisky or Baileys & espresso topped with whipped cream	\$14
Fluffy	\$1.5		

**Pot of Tea - ask your server for our Tea Menu by Harney & Sons**

Black \$5.50 Herbal/Fruit/Green \$5.00

We are not BYO – this applies to food & alcohol – food not prepared on the premises cannot be sold. This is a health regulation. If you would like to bring in a birthday cake there is a charge of \$16 per cake and we are more than happy to sing!

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