



### Tapas - Takeaway Menu

**Tacos Mexicanos Callejeros** – warm tacos of beef steak, cilantro, pickled red onion & lime sour cream - \$18.90

**Espárragos y Brocolini** – sauteed asparagus & brocolini drizzled in our special house made balsamic glaze topped with feta (GF) (VER) - \$17.90

**Wagyu Beef Sliders with Fire-Roasted Red Pepper Pimento Cheese** - house made wagyu beef & mushroom patties on 3 mini buns with red pepper pimento cheese & rocket - \$19.90

**Croquetas de Cebolla Caramelizada y Queso** - Caramelised onion & cheese croquettes with aioli (V) - \$17.90

**Farro Caprese Salad** - cherry tomatoes with fresh Clevedon Buffalo cherry mozzarella, farro, basil, rocket drizzled with olive oil & our balsamic glaze (V) (VER) (GFR) - \$18.90

**Albóndigas en Salsa de Tomate** – pork & beef meatballs in a traditional Spanish sofrito sauce (DF) - \$16.90

**Gambas al Ajillo** - prawns sautéed in sherry, garlic, spring onion & olive oil finished with red chilli (GF) (DF) - \$18.90

**Costillas de Cerdo** - slow roasted St Louis-style pork ribs coated in our tangy-sweet sticky sauce (GF) (DF) - \$18.90

**Gua Bao** - sweet glazed pork belly in 4 soft bao buns, with topped with coriander, chilli & spring onion with crunchy peanuts - \$19.90

**Calamares Fritos** - lemon pepper calamari, fried & served with a lime aioli (GF) - \$17.90

**Cre moso Mostaza Pollo** – free range chicken cooked in cream, mustard & mushroom sauce finished with crispy hand cut sliced potatoes (GF) - \$18.90

**Patatas Bravas** – twice cooked potatoes seasoned with Spanish paprika & salsa brava (V) (VE) (GF) (DF) - \$16.90

**Garlic Bread** - \$12.00

### Dessert

**Churros** - coated in cinnamon and sugar with Chocolate dipping sauce

**Cheesecake** - house made cheesecake

**\$15.90 each**

(V) Vegetarian (VE) Vegan (VER) Vegan on Request (GF) Gluten Free  
(DF) Dairy Free (GFR) Gluten Free on Request