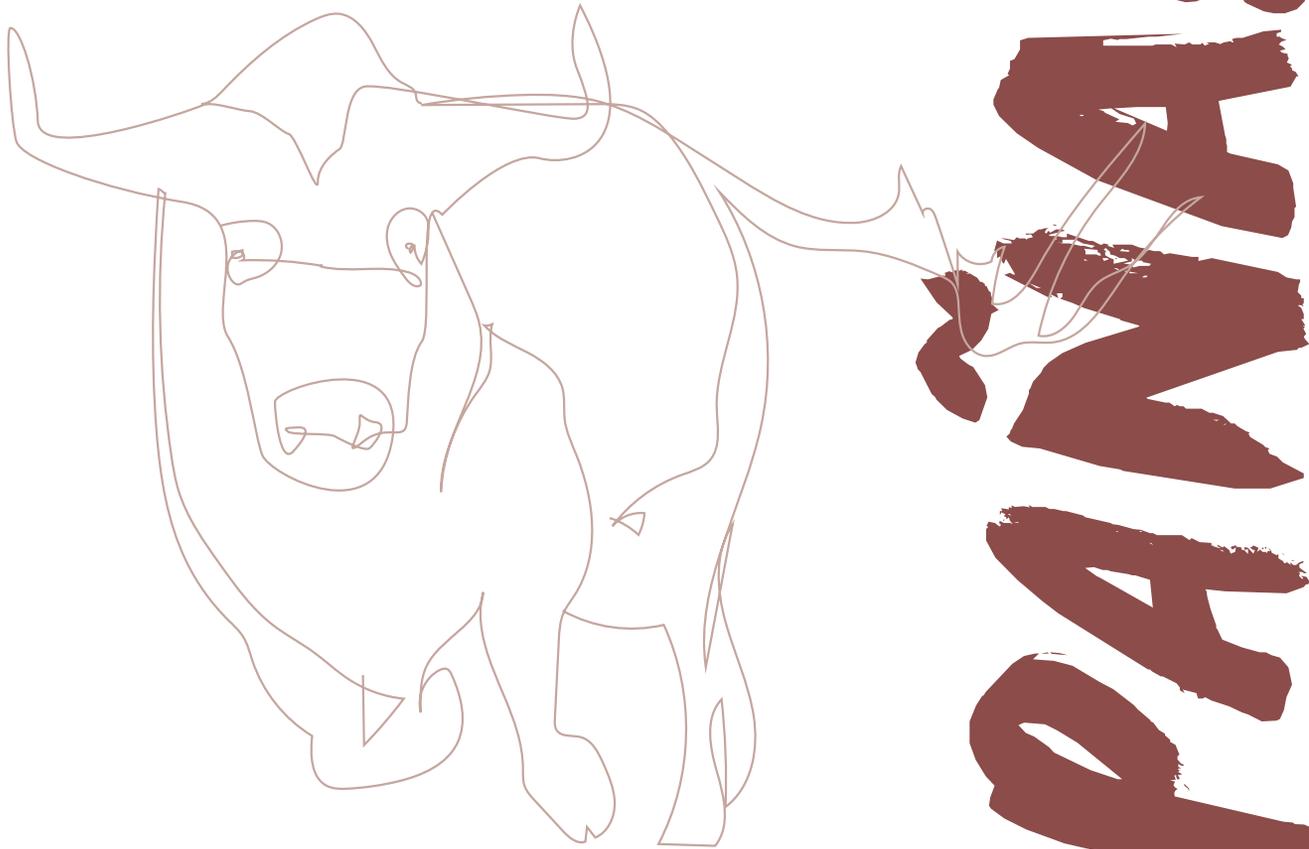


¡ESPAÑA!



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¡Saludos!

Spanish Restaurant

[Pron.] Sah-lou-doss

Meaning; Many well wishes, best regards, cheers

We are a boutique Spanish restaurant & cafe run by Jan and her daughter Loni

Every menu item we serve is made and prepared in-house by us and

our team and we use fresh, local ingredients where-ever possible!

We love Spanish cuisine and have sourced different recipes over the years. This menu is our choice for the season - Enjoy!

¡Olé!

Day Menu

from 11am

Saludos crepes (3)

House-made, served w/ cream and fresh seasonal berries and secret chocolate sauce | \$ 16

Spanish eggs (2)

Two poached eggs on a bed of chorizo and chickpeas, grilled with Manchego cheese and topped with romesco sauce (almond and tomato pesto). Served with sourdough bread | \$ 16.8

Spanish chicken salad

Mixed lettuce leaves, almonds, garlic, paprika, capsicum with an aioli dressing | \$ 16.5

Pulled beef w/ house-made flat-bread

Slow cooked pulled beef served with house-made flat bread and salad | \$ 17.8

Boccodillo

(Grilled sandwiches)

Boccodillos are a traditional Spanish type of sandwich made using a rustic bread!

Regular \$7.5 **Large** \$12.5

1. Jamón (Spanish ham), dates + Manchego cheese
2. Chicken breast, paprika, Spanish onion + Manchego cheese
3. Jamón (Spanish ham), Manchego cheese, tomato + thyme
4. Tortilla (Spanish potato omelette), salsa + paprika aioli
5. Slow Roast Beef, fetta, rocket and house-made currant + tomato relish
6. Salt + pepper calamari + paprika aioli

Express Lunch

Calamari salad

Mixed lettuce leaves, salt & pepper calamari, sun-dried tomatoes, and a paprika aioli + lemon wedge on the side | \$ 15

Barcelona pizza

Cherry tomato, basil, prosciutto, sofrito, paprika, Manchego cheese | \$ 15

Spanish rice

Capsicum, peas, chorizo, Manchego cheese | \$ 10

Poached egg (1) w/ tomato toastada & jamón (Spanish ham)

Sourdough bread rubbed with fresh tomato, grilled with Manchego cheese and served with jamón and poached egg (1) | \$ 13.90

Extras

Jones Steet Butchers' bacon,	
Chorizo, Riverina haloumi, Jamón	\$ 4 each
spinach, mushroom, tomato	\$ 3.2 each
egg (1) (poached, fried or scrambled)	\$ 2.2 each
Bicycle Baker sourdough bread (1 slice)	\$ 1.7 each

for the little ones

Spaghetti & Meatballs	\$ 12
Crumbed chicken strips and chips	\$ 12
Thick cut potato chips	\$ 9

Tapas

available anytime

Simple Tapas

Sourdough bread (2 slices)

Served w/ olive oil & house-made dukkah DF V VGN | \$3.8

Sourdough bread (3 slices)

w/ sweet chilli balsamic glaze, sun-dried tomatoes & olives

Served w/ olive oil & house-made dukkah DF V VGN | \$13

'Taste of Spain'

Sourdough bread w/ olives, chorizo & oil DF | \$9.5

Pan con tomate

Rustic bread rubbed w/ garlic + tomato and topped with olive oil V | \$6 **add jamón** | \$ 4

Porks & Beef

Croqueta (1)

Chorizo, prosciutto + black pepper | \$ 5 each

Pork belly w/ fresh orange & chorizo

Succulent steamed and lightly grilled pork belly, chorizo, garlic, orange and toasted bread pieces | \$ 19.5

Las albóndigas de mi padre (5 meatballs)

(My father's meatball recipe) Spanish style meatballs served in a tomato base sauce and served w/ sourdough bread | \$ 16. 5

Lemon chorizo

Pan tossed chorizo w/ lemon, sun dried tomatoes and olives DF GF | \$ 12. 5

La-Riojs style potato + chorizo

Pan tossed chorizo w/ potato, onion, char-grilled pepper, garlic, smoked paprika GF DF | \$ 12. 5

Mostly Veggies....

Croqueta (1)

Manchego cheese & leek | \$ 5 each

Marinated olives and smoked almonds

W/ lemon and herbs, served w/ sourdough GF V | \$ 9

Grilled haloumi, tomato + basil skewers (3 pieces)

W/ balsamic dressing. A nod to traditional tapas GF; V | \$ 12. 5

Empanada (1)

Puff pastry served hot w/ beetroot, fetta, chickpeas and almonds served w/ romesco sauce V | \$7

Escalivada

A traditional dish found in Valencia of smoky grilled vegetables:

eggplant, bell peppers + mushroom with olive oil, Spanish red onion, tomato + garlic, GF DF V VGN | \$7.90

Potatas aioli

Potatoes pan tossed with a paprika aioli GF V | \$10.90

Potatas bravas

Potatoes pan tossed with bravas (tomato base sauce)

GF V | \$10.90

from the sea

Salt + pepper calamari

Lightly crumbed and cooked to perfection, served w/ Spanish style potato cakes & house-made paprika aioli | \$15

Calamari & chorizo

Cooked in white wine, garlic, parsley & Kalamatta olives served w/ lemon GF | \$15

Gumbia

Shallow fried king prawn with a Spanish balsamic glaze | \$6

Can't decide?

Chef's tasting platter

Let us put together something for you... a combination of four tapas dishes to taste chosen by the chef served w/ bread | \$ 28. 5

(Generally, this serving size is one generous main meal)



¡Paella!

available anytime
please allow 55 minutes

¡Paella!

'La Combinacion'

Prawns, chorizo, chicken, calamari, mushroom, tomato, capsicum, saffron, mild chilli, parsley, peas. Vegetarian on request *GF*

Slow Roast Lamb Paella

Slowly roasted lamb paella served w/ pea pisto *GF*

Seafood Paella

Prawns, calamari, mussels, garlic, tomato, capsicum, saffron, mild chili, parsley *GF*

Serving sizes: 1. 2. 3. 5. 8. 12 & 20

Paella for 1:	32	Paella for 2:	60	Paella for 3:	90
Paella for 5:	149	Paella for 12:	240	Paella for 20 :	490

Paella

[Pron.] Pie-ey-ya

Paella is a festive dish designed to be enjoyed with good freinds. Sometimes in Spain, 'Paella' can simply mean to go somewhere with friends and celebrate and eat! Similar to the way we have a BBQ.

It's a dish thats close to the hearts of many people who are Spanish or have been pulled in by Spanish culture in one way or another.

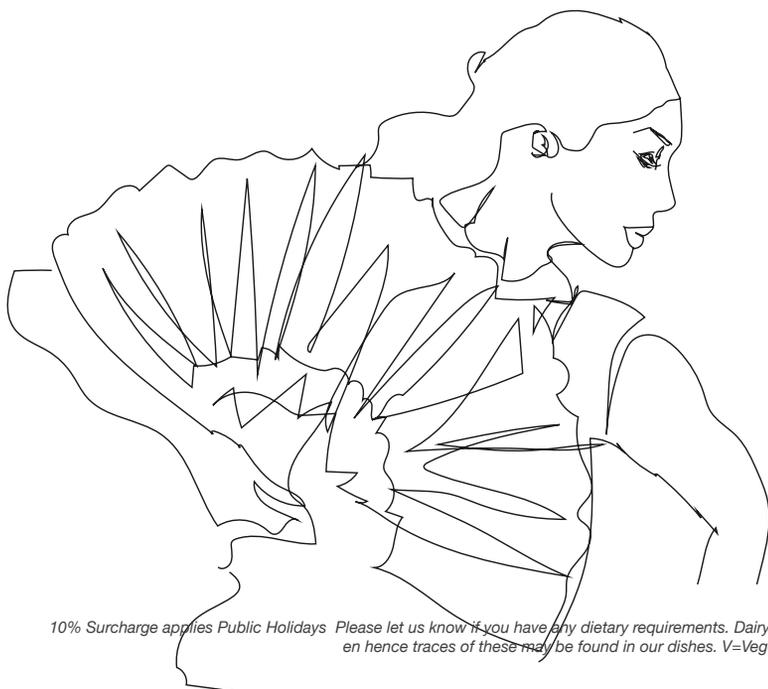
Paella is a world renowned dish because of all the flavours and layers - including the very thin crust at the bottom of the pan (don't worry, this doesnt mean that it is burnt!).

Here are a few guidelines how to share if its the first time...

1. When a paella is served, guests make out imaginary lines that divide the paella into wedges and each person sticks to their own 'slice'
2. The middle is a free for all, where you place things you don't want and get things that you do want. If there are children present they are generally served from the middle
3. Have a good time and celebrate your company!

Evening Menu

from 5pm



10% Surcharge applies Public Holidays Please let us know if you have any dietary requirements. Dairy products, wheat/gluten, nuts, seeds, beef, pork, fish products, eggs etc are used in our kitchen hence traces of these may be found in our dishes. V=Vegetarian; VGN; Vegan GF=Gluten Free; DF-Dairy Free

Andalusian chicken 28.5

With flavours of cinnamon, chili (mild), honey, tomatoes, raisins and saffron, this is a sweet and spicy dish from the Southern region of Spain. Served w/ light salad and house-made flat-bread

Pollo in miga de pan 23.5

Tender chicken breast house-crumbed in rustic breadcrumbs, Parmesan cheese + herbs. Served w/ thick cut chips, light salad + lemon w/ paprika aioli on the side

Catalonian salmon 30.5

On a bed of lettuce tossed with Romesco sauce (crushed almonds and tomato pesto) side of sofrito & blow-torched garlic + paprika aioli *GF DF*

Costero (coastal) calamari salad 19.5

This refreshing pan fried calamari dish is from the southern coast of Spain. Served w/ cherry tomatoes, capers, parsley, raisins, garlic, Spanish onion, olive oil *GF*

Spanish spaghetti 23.5

Spanish style spaghetti w/ red peppers, beef, olives and flavours of garlic, oregano + red wine

Spaghetti w/ pan tossed seasonal vegetables 23.5

In a tomato base sauce and Manchego cheese (*DF VGN without cheese*) *V*

Spanish lamb shank 22.5

Slow cooked lamb shank served with potato mash and stuffed green olives *GF*

Beef cheek 34

Slowly braised beef cheek in Pedro Ximenez (Spanish Sherry), served on a bed of creamy mash potato and green beans *GF*

for the little ones

Chicken strips + chips House crumbed chicken served with children's salad 12

Spaghetti + meatballs Bowl of spaghetti with meatballs in a tomato base sauce 12

Thick cut potato chips served w/ either aioli, tomato, BBQ or sweet chili sauce 9

The best
is still to come....

Desserts

Chocolaté con Churros

Four churros served w/ chocolate dipping sauce
and seasonal berries | 12

Cremé Catalana

Spanish burnt cream custard GF | 12

Técula Mécula

A delightful almond tart served with a drizzle of Pedro Ximénez
over ice-cream. Known as the imperial dessert because it
was said to be a favourite of Emperor Charles V | 9.5

Frangelico + Caramel

Cheesecake w/ Hazelnuts

served w/ cream GF | 9.5

Cardamon and Sea Salt

Chocolate Ganash Tart

served with cream RSF GF DF | 9.5

Sweet & fortified wines:

Sweet | Dulce

'The Halo effect'

Wines by Sam, Seymour

'Very, very, very nice, I really really like this one...' - Loni

8

Lemon Tart

served w/ cream | 9.5

Flourless Chocolate Brownie

served w/ cream GF | 10

Salted Caramel Peanut Brownie

served w/ cream | 10

Affogato

A coffee based dessert 'drowned'
in a shot of hot espresso GF | 5.5

w/ Frangelico 9.5

Hot Chocolate Sphere

Chocolate sphere shell w/ marshmallow inside,
served w/ hot chocolate to be poured over the ball | 8

Flavours: Clasic | French mint | chilli | Valencia orange

Chef's Tasting Dessert Platter for 2

A selection of desserts chosen by the chef | 28

add scoop of ice-cream 2.5

Two cheese board

Two cheeses, crackers, mixed nuts, olives, quince paste,
dried fruits, fresh berries | 21

Fortified | Fortificado

Pedro Ximénez Sherry

El Candado, Spain

12

Tawny Port

Brown Brothers, Milawa

10

Rutherglen Topaque

Stanton & Killeen, Rutherglen

Try this with a scoop of ice-cream !

10

Rutherglen Muscat

Stanton & Killeen, Rutherglen

10