

COCINA  
- La -  
*Tapería*  
  
ESPAÑOLA

# SALAD & Soup

## ENSALADA ESPAÑOLA

Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette \$24

## SUPREMA DE MARISCO Y CALABAZA

Cream of pumpkin soup served with poached scallops, olive croutons, grated manchego cheese with a touch of saffron \$18

## COLD Tapas

### TABLA DE EMBUTIDOS

Mixed ibérico platter with manchego cheese, spanish green olive, quince paste and picos cracker

### DEGUSTACIÓN DE IBÉRICOS

Mixed ibérico platter with picos cracker (100g) (chorizo, jamón ibérico, salchichón ibérico)

### BURRATA CON GAZPACHO

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

### GAZPACHO ANDALUZ

Cold tomato cream soup from Andalucía sprinkled with chopped vegetables & hard-boiled egg

### PLATO DE JAMÓN

Joselito paleta gran reserva 24 months with picos cracker \$28/50g \$48/100g

\$45 **TOMATE MOMOTARO CON VINAGRE Y BOTTARGA** \$16

Sliced momotaro tomato with 50 year aged sherry vinegar drizzled with Arbequina extra virgin olive oil & shaved bottarga

\$36 **ANCHOAS EN PAN DE CRISTAL** \$20

Smoked anchovy fillet on crystal bread flavoured with garlic & tomato, drizzled with Arbequina extra virgin olive oil (4 pieces)

\$26  **CAPRICHIO DE SANTOÑA** \$18

Piquillo pepper stuffed with tuna & anchovy remoulade (3 pieces)

\$16 **CARPACCIO DE CARNE** \$18

Beef carpaccio, olive crouton, grated manchego cheese & aioli sauce

### CROQUETAS DE JAMÓN

Croquette of suckling pig bechamel & jamón ibérico (4 pieces) \$15

### GAMBAS AL AJILLO

Prawns cooked with garlic chilli & extra virgin olive oil \$22

### ALMEJAS A LA MARINERA

Fresh venus clams cooked in dry sherry wine, pimentón de la vera, garlic & extra virgin olive oil \$18

### CHIPIRONES FRITOS EN SU TINTA

Crispy baby squid cooked in squid ink served with garlic mayonnaise \$16

### CHAMPIÑONES CON JAMÓN AL AJILLO

Fresh mushrooms sautéed with garlic slivers in extra virgin olive oil, jamón serrano & organic egg confit \$18

### ARROZ CALDOSO

Soupy seafood saffron rice with crab meat, prawn, clams, squid, scallop & green peas \$24

### VIEIRAS AL HORNO

Baked Hokkaido scallop in herbs butter, cauliflower & Sobrasada sauce \$28

### PRESA IBÉRICA A LA PARRILLA

Charcoal grilled Iberian pork marinated with spices & herbs with extra virgin olive oil (180g) \$24

### COSTILLITAS DE CORDERO A LA PARRILLA

Charcoal grilled lamb rib confit glazed with honey mustard \$26

## WARM Tapas

\$15 **CROQUETAS DE MANCHEGO** \$15

Croquette of manchego cheese béchamel (4 pieces)

\$18 **CARACOLES ESTOFADOS** \$20

Braised large snails in Pedro Ximénez sweet sherry & garlic

\$16 **CRUJIENTES DE LUBINA** \$18

Rockfish fritter with lemon & aioli sauce

\$18 **PULPO A LA GALLEGA** \$22

Octopus served in Galician style

\$24  **HUEVOS ESTRELLADOS CON PATATAS PAJA, CHORIZO, PIMIENTO DEL PIQUILLO Y CHAMPIÑONES** \$18

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

\$28 **HÍGADO DE PATO FRITO** \$24/2pieces

Pan-fried duck liver with caramelised green apple & onion chutney

\$24 **PATATAS A LA RIOJANA** \$18

Potato with piquillo pepper & chorizo sausage stew

\$26 **U.S PRIME A LA PARRILLA** \$30

Charcoal grilled U.S prime striploin with Tempranillo wine reduction sauce (200g)

# PAELLA

## CHORIZO Y POLLO

Fresh chorizo sausage & chicken paella with piquillo pepper & grated cheese  
regular \$30 | large \$52

## PAELLA NEGRA DE MARISCO

Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona  
regular \$32 | large \$56

## PAELLA DE BOGAVANTE

Lobster paella, saffron, runner beans & tomato  
\$78

# Mains

## CORDERO A LA PARRILLA CON PIQUILLO

Grilled Australian lamb rack & piquillo pepper stuffed with provencal vegetable

\$38

## ESTOFADO CORTO COSTILLAS

Braised short-rib with jamón serrano, sun dried bell pepper, red Spanish wine reduction sauce, served with grated dark chocolate

\$32

## SUPER-COCHINILLO CONFIT

Suckling pig confit served with Calanda peaches & caramelised white onions cooked with sherry vinegar (serves 2)

\$65

## CODORNIZ SARTÉN CON REDUCCIÓN DE TRUFA

Pan seared boneless whole quail, cep mushroom, jamon, broccolini & truffle reduction

\$34

## RIB-EYE DE WAGYU A LA PARRILLA DE CARBÓN

Charcoal grilled wagyu rib-eye served with french fries, mesclun & tempranillo wine reduction sauce (min 300g)

\$26/100g

## CALDERETA ASTURIANA

Asturian seafood stew of shrimps, clams, squid, scallops & rockfish

\$36

## BACALAO A LA PARRILLA

Grilled cod fish with chick pea and tomato

\$36

## BOGAVANTE CON PIQUILLO Y COL RIZADA

Butter roasted Boston fresh lobster, caramelised piquillo pepper, kale and whole grain mustard sauce

\$72

# Sides

## ENSALADA

Mesclun salad with vinaigrette

\$7

## SALTEADO DE CHAMPIÑONES

Mushroom sauteed in extra virgin olive oil

\$10

## PATATAS FRITAS

French fries

\$6

## PATATAS BRAVAS

Fried Idaho potato with aioli & bravas sauce

\$10

## COL RIZADA Y SAKURA EBI

Baby kale & Sakura ebi with garlic slivers

\$14

# Specialty BREAD

## BAGUETTE

Grilled baguette

\$4

## PAN DE CRISTAL CON ACEITE DE OLIVA

Crystal bread with Arbequina extra virgin olive oil & salt

\$4

## PAN TUMACA

Crystal bread with extra virgin olive oil & diced tomato

\$8



# DESSERT

## PLATO QUESOS ESPAÑOLES

Premium Spanish cheese platter with Andalucía quince paste

\$16

## MARQUESA DE CHOCOLATE

Chocolate marquise topped with baked almond praline

\$14

## AL HORNO DE LA MIGAJA DE LA BAYA

Baked seasonal berries crumble (waiting time 15 minutes)

\$22

## CHURROS CON CHOCOLATE

Churros with chocolate sauce

\$14

## CREMA CATALANA

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

\$12

## SORBETE Y HELADO (single scoop)

Forest berries sorbet

Vanilla ice-cream

Chocolate ice-cream with hazelnut & truffle

\$8

# APERITIVO *& Digestivo*

CAMPARI	 \$10	 \$170
DRY VERMOUTH	 \$10	 \$175
FAMILIA BELASCO	 \$10	 \$90

## *Vodka, Gin & Rum*

SMIRNOFF RED LABEL	 \$12	 \$170
BOMBAY SAPPHIRE	 \$12	 \$170
CACHAÇA (BRAZIL)	 \$12	 \$160
BARCADI CARTA BLANCA	 \$12	 \$160

## COGNAC *& Brandy*











COURVOISIER V.S	 \$12	 \$170
CIEN LUSTROS <i>Brandy de Jerez, Gran Reserva</i>	 \$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	 \$12	 \$170
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GLENDRONACH	THE HIELAN 8 YEARS	 \$12	 \$205
	ORIGINAL 12 YEARS	 \$14	 \$215
	GLENDRONACH 1971	 \$210	 \$2900

SCOTCH	BALLANTINE'S FINEST	 \$12	 \$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
	THE CHITA DISTILLER'S RESERVE	 \$17	 \$290

## *Liquers* & TEQUILA

BAILEY'S IRISH CREAM	 \$12	 \$170
COINTREAU	 \$12	 \$170
KAHLUA	 \$12	 \$170
MIDORI	 \$12	 \$170
TRIPLE SEC	 \$12	 \$170
JOSE CUERVO	 \$12	 \$170



# Set Lunch

3 COURSE – \$38 PER GUEST

COFFEE OR TEA INCLUDED

BY CHEF WEIHAN

## Appetisers

### TRADITIONAL SPANISH APPETISER BOARD

charcuterie • marinated anchovy • cheese • tomato dressing • spanish cristal bread

### WHITE TUNA & MOMOTARO TOMATO SALAD

pine nuts • butterhead lettuce • spanish olive • onion • sherry vinaigrette

### HOMEMADE SMOKED SALMON

baby spinach • caramel walnut • apple matchstick • aioli sauce

### HOMEMADE DUCK LIVER TERRINE

quince purée • pickled guindilla pepper • raisin bread  
(additional \$6)

### SHERRIED ONION SOUP WITH SAFFRON

toasted almond flakes • chicken • sherry vinegar

### IBERICO CHORIZO SAUSAGE WITH FRIED EGG

piquillo pepper • mushroom • straw potato

### PAN-SEARED SEASONAL ASPARAGUS WRAPPED WITH SERRANO HAM

scrambled egg • bread crumbs • parsley • truffle reduction  
(additional \$6)

### SPANISH OCTOPUS LEG A LA PLANCHA

padron pepper • tomato • garlic slivers • balsamic glazed  
(additional \$6)

## Mains

### PAN-SEARED OCEAN TROUT

lentils stew • green kale • chorizo ham

### GRILLED U.S PORK RACK

braised red cabbage • apple • natural jus

### GRILLED MARINATED AUSTRALIAN LAMB RUMP

capsicum purée • provençal vegetable • thyme jus

### GRILLED AUSTRALIAN BLACK ANGUS STRIPLOIN (250G)

mesclun salad • patatas bravas • red wine sauce  
(additional \$15)

### ASTURIAN SEAFOOD STEW

shrimps • clams • squid • hokkaido scallop • rockfish (additional \$8)

### ROASTED MAGRET DUCK BREAST

butternut purée • green kale • morello cherries in kirsch liqueur

### U.S BEEF SHORT-RIB STEW

tempranillo wine • onion • carrot • piquillo pepper (additional \$6)

### SOUPY SEAFOOD SAFFRON RICE

crab meat • prawns • clams • scallops • squid • grated lime zest  
(additional \$10)

## Desserts

### SEASONAL BERRIES PAVLOVA

fresh mint • raspberry coulis

### CHURROS

cinnamon sugar • chocolate sauce

### DARK CHOCOLATE TARTLET

feuillantine • almonds (additional \$3)

### POACHED PEAR IN RED WINE

vanilla ice cream

### SORBET / ICE-CREAM

pineapple sorbet or vanilla ice cream (single scoop)

### FRENCH & SPANISH CHEESE PLATTER

quince jelly • cracker (additional \$3)



# BEVERAGES

## COFFEE & Tea

ESPRESSO	\$5
DOUBLE ESPRESSO	\$5.50
AMERICANO / CAPPUCINO / LATTE	\$6
EARL GREY / ENGLISH BREAKFAST / CHAMOMILE / GREEN TEA / PEPPERMINT	\$6

## SOFT DRINKS / Chilled Juices / BOTTLED WATER

COKE / DIET COKE / SPRITE / GINGER ALE / HOMEMADE ICED LEMON TEA	\$5.50
CRANBERRY / TOMATO / ORANGE / FRESH LEMON / PINEAPPLE	\$7
ACQUA PANNA (750ML) / SAN PELLEGRINO (750ML)	\$8

## Beer

TIGER / HEINEKEN	\$13
ESTRELLA DAMM BARCELONA	\$14
KONA LONGBOARD	\$15

## Non-alcoholic COCKTAILS

<b>FRUIT PUNCH</b> <i>Orange, pineapple, lemon &amp; grenadine syrup</i>	\$8.50	<b>SHIRLEY TEMPLE</b> <i>Lemon, sprite &amp; grenadine syrup</i>	\$8.50
<b>BERRIES SENSATION</b> <i>Cranberry jus, pineapple jus, orange jus &amp; blueberry purée</i>	\$8	<b>LIME FIZZ</b> <i>Aloe vera jelly, lime cordial &amp; topped with sprite</i>	\$7
<b>TROPICAL BREEZE</b> <i>Pineapple jus, cranberry jus, mint leaves, sprite &amp; grenadine syrup</i>	\$7		

## COCKtails

<b>LA TAPERIA SIESTA</b> <i>Vodka, midori, orange, raw sugar, ginger &amp; mint leaves</i>	\$16	<b>DRY MARTINI</b> <i>Gin &amp; dry vermouth</i>	\$14
<b>SANGRIA TINTO / BLANCO</b> <i>Choice of tinto or blanco wine, brandy, cointreau, seasonal fruits &amp; lemonade</i>	🍷 \$16 🍷 \$58	<b>BACARDI</b> <i>Rum, triple sec, lemon, syrup &amp; grenadine syrup</i>	\$14
<b>MOJITO</b> <i>Rum, fresh mint, lime &amp; soda</i>	\$14	<b>VODKA MARTINI</b> <i>Vodka &amp; dry vermouth</i>	\$14
<b>CAIPIRIÑA</b> <i>Cachaça 51, brown sugar &amp; lime juice</i>	\$14	<b>GIMLET</b> <i>Gin &amp; lime cordial</i>	\$14
<b>BLACK RUSSIAN</b> <i>Vodka &amp; kahlua</i>	\$14	<b>BLOODY MARY</b> <i>Vodka, tomato, worcester sauce, tobasco, salt &amp; pepper</i>	\$14

