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## TAPAS MENU

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Mixed Platter of 4 choices \$95

Baked sea scallop in half shell filled with a fresh basil & macadamia nut pesto

Prawns in Spoons – An infusion of cooked prawn meat, verjuice, fresh dill, pine nuts & scallions topped with pickled ginger & sour cream

Caramelised onion & semi-dried tomato tartlets with a hint of Cajun spice

Rabas – Freshly battered calamari fritos served with a lemon pepper aioli

Pincho Moruno or Moorish Spike – Grilled chicken skewers marinated with Tequilla, fresh chilli, lime juice, scallions & crushed garlic, served with a garlic aioli.

Setas al Ajillo – Fresh mushroom caps sautéed in virgin olive oil & crushed garlic, dressed with grana padano cheese & garlic aioli.

Fried Mejillon ala Bluefin – Freshly crumbed mussels served with a spicy red pepper aioli.

Spanish White Anchovies – Unsalted white anchovy fillet freshly crumbed & served with garlic aioli.

Olive Ascolane – Large queen olives stuffed with a savoury pork, caper & paprika farce, crumbed & golden fried, served with garlic aioli.

Keftedes with Fried Chorizo – Ground beef meatballs seasoned with ouzo, lemon & fresh herbs, baked with spiced chorizo sausage, served with a fresh mint aioli.

Spanish chicken finger wraps – Bite size portions filled with steamed chicken, fresh herbs & sour cream.

Smoked Salmon cold rolls filled with a cream cheese, scallion & caper infusion.

Fresh chicken liver Pate, served with crusty loaf cuts infused with virgin olive oil.

Baked prawn macaroon, served with a sour cream, fresh dill & seeded mustard sauce.

Calamari Onion Rings, served with garlic aioli.

Conditions Apply

All dishes on this menu are hand made.

\*Our specialist Chefs can also prepare Gluten Free Platters if required at an additional cost

Please advise special dietary requirements at the time of booking.

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