

Tapas Menu (courtesy of Portello Rosso)

Available from Tuesday to Saturday from 6pm

Tapa

Roasted Almonds and Marinated Mixed Olives	\$8.5
Stuffed Piquillo Peppers	\$4 each
Spanish Leek and Thyme Tortilla	\$9.50
Croquetas de Jamon Y Queso	\$4.50 each
w Spicy Tomato Jam and Aoli	
Zucchini Fritters	\$3.50 each
Fried Dates wrapped in Jamon	\$9.50
Galician Octopus	\$10.00
Crispy skin Pork Belly	\$6 each
Chorizo w spicy roasted cherry tomatoes	\$12.50
Crispy Garlic Prawns w Aioli	\$12.00
Patatas Bravas w Sweet Smoked Paprika, Spicy	\$9.50
Tomato Jam and Aioli	
Lamb Meatballs in Rich Tomato Salsa	\$12.50
Marinated Beef Slices w Marinated Olives	\$9.00

Picking Plates

Charcuterie Plate	\$25.50
Cheese Plate: 2 Spanish semi hard cheeses	\$16.50
W quince paste, lavoche and grilled fruit bread	

Sweets

Churros with Chocolate	\$12.00
Petit Fore	\$4 each
Spicy Chocolate Pudding	\$16.00

(Pudding may take up to 20minutes)