

BANQUET MENUS

SET MENU 82PP (3PP+)

'Kikones', Salted Roasted Corn Kernels

Jamón Frito, Shaved Manchego (1)
Empanadilla del Dia (1)
Andalusian Hummus, Sourdough

Jamón Serrano, Burrata, Pickles
Salmon Crudo, Red Beets, Dill & Horseradish Creme

Iceberg Lettuce, Eschallot, Green Olive
Roast Chicken Breast, Spinach, Mojo Picon
Fried Potatoes

Dessert | Tapavino Pavlova

ADD Sydney Rock Oysters (1).....6.5

ADD Croqueta de Jamón (1).....7

ADD Braised Beef Cheeks.....15pp

ROYAL MENU 98PP (2PP)

Jamón Serrano, Frito, Shaved Manchego (1)
Empanadilla del Dia (1)
Anchovy 'Boquerón' Tostada, Salsa Verde (1)

Warm Cow's Milk Cheese Wrapped in Jamon,
Truffled Honeycomb, Toast

Galician Style Octopus

Cabbage Ensalada
Pork Cutlet 400g, Mojo de Ajo

Dessert | Crema Catalana

FESTIVE MENU + 1.5HR DRINKS 98PP (3PP+)

Drinks - Tap Beer, House White, Red, Rose 1.5 hrs
Aperol Spritz, Red Sangria

'Kikones', Salted Roasted Corn Kernels

Croqueta de Jamón (1)
Andalusian Hummus, Sourdough

Jamón Serrano, Burrata, Pickles
Salmon Crudo, Red Beets, Dill & Horseradish Creme

Beef Tartare
Fried Potatoes

Dessert | Tapavino Pavlova
Weekend Lunches only - Saturday and Sunday
From 12pm | Last Booking 2.30pm

HAPPY HOURS 3.30PM - 6PM

Monday - Saturday
330ml House Beer 10
150ml Wine (White, Rose, Red) 10

Sangria (White / Red) 16
Aperol Spritz, Espresso Martini 16
Classic Margarita, Negroni 16

**IF YOU ENJOYED YOUR EXPERIENCE
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PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES, OR SPECIAL DIETARY NEEDS. TABLES OF 8PPL +, SET MENU + 10% SERVICE FEE APPLIES TO TOTAL BILL