

# Tapas

Both tapas and raciones are served as soon as they are cooked.  
Tapas are small pieces or plates of food for one person. You can try several tapas at the same time “tapeo” or if you prefer you can choose Raciones to share.

<b>Mixed Marinated Olives</b>	<i>GF- DF- EF - VEG</i>	7
<b>Choricitos</b>	<i>GF - DF - EF</i>	10
Grilled Baby Chorizo served with Fresh Baked Bread* (2 pieces)		
<b>Queso Frito</b>	<i>GF - VEG</i>	14
Corn Crumbed Camembert Cheese with Cherry Tomato Jam		
<b>Croquetas</b>		12
Jamon Iberico (Cured Ham) and Chorizo Croquettes with Aioli and Tomato Bravas Sauce (4 pieces)		
<b>Champiñones Pesto</b>	<i>VEG</i>	12
Whipped Cheese & Pesto Stuffed Button Mushrooms with Spanish Romesco Sauce		
<b>Berenjena con Queso</b>	<i>GF - VEG</i>	12
Grilled Eggplant with Goat Cheese and Honey Cane (Molasses) on Grilled Bread*		
<b>Pincho de Tortilla Española</b>	<i>GF - DF - VEG</i>	12
Spanish Potato Tortilla with Aioli Sauce		
<b>Boquerones del Cantabrico</b>	<i>GF - DF - EF</i>	12
Spanish White Anchovies dressed with Garlic and Extra Virgin Olive Oil		
<b>Queso Parrilla</b>	<i>GF - EF - VEG</i>	14
Grilled Haloumi Cheese with Caramelized Onion on Grilled Bread*		
<b>Piquillo con Queso</b>	<i>GF - EF - VEG</i>	13
Spanish Piquillo Peppers stuffed with Goat Cheese on Salad with Extra Virgin Olive Oil (1 piece) with Colines* Bread Sticks		
<b>Montadito de Jamon</b>	<i>GF - DF - EF</i>	10
Fresh Baked Bread* with Tomato, Extra Virgin Olive Oil and Jamon Serrano (Spanish Ham) on top (2 pieces)		
<b>Pulpo a la Plancha</b>	<i>GF - DF - EF</i>	16
Grilled Spanish Octopus with Mojo Verde (Coriander Sauce) and Potatos		
<b>Grilled Scallops</b>	<i>GF - EF</i>	13
Grilled Scallops On Portobello Mushroom with Spanish Cabrales Blue Cheese Sauce and Sheared Jamon Serrano		

*\*Ask the waiter for Gluten Free Bread*

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*10% Surcharge on Sundays & Public Holidays*



<b>Piquillos de Bacalao</b>	<i>GF – EF</i>	15
Spanish Piquillo Peppers Stuffed with Salt Cod Fish with Creamy Capsicum Sauce and Cheese Gratin		
<b>Albondigas Arcadia</b>	<i>DF</i>	12
Home Made Meat Balls (Beef and Pork) with Rich Tomato Sauce, Green Peas and Almond		
<b>Panceta de Cerdo Crujiente con Manzana Confitada</b>	<i>GF – DF – EF</i>	16
Crispy Pork Belly with Apple Confit		

## Raciones

Raciones are plates you can share between two or more people or to enjoy as a main course for one person.

<b>Stone Oven Garlic Flatbread</b>	<i>DF - VEG</i>	15
With three Spanish Dips: Black Olive Tapenade, Romesco and Avocado Aioli		
<b>Fresh Baked Bread</b>	<i>DF - EF - VEG</i>	5
<b>Gluten Free Bread</b>	<i>GF - DF - EF - VEG</i>	2
<b>Patatas Bravas</b>	<i>GF - DF - EF - VEG</i>	12
Twice Cooked Potatoes with a Spicy Tomato Sauce and Aioli Sauce		
<b>Chori-Papas</b>	<i>GF - DF - EF</i>	15
Grilled Spanish Chorizo with Chips Seasoned with Spanish Mild Spices		
<b>Pincho Moruno</b>	<i>GF - DF - EF</i>	16
Moroccan-style Chicken Skewer Ras el Hanout Spices (2 pieces)		
<b>Pulpo a la Gallega</b>	<i>GF - DF - EF</i>	23
Galician Style Octopus with Sweet Paprika and Extra Virgin Olive Oil		
<b>Salmon Ceviche</b>	<i>GF - DF - EF</i>	28
Slices of Fresh Salmon Marinated in Lime, Extra Virgin Olive Oil and Three Pepper with Red Onion, Capsicum, Garlic, Capers, Coriander and Pickles Cucumber Vinaigrette		
<b>Alcachofas Salteadas con Jamon</b>	<i>GF - DF - EF</i>	15
Sauteed Artichokes (Preserved) with Jamon Serrano		
<b>Champiñones Pesto</b>	<i>VEG</i>	18
Whipped Cheese & Pesto stuffed Button Mushrooms with Spanish Romesco Sauce		
<b>Champiñones al Pedro Ximenez</b>	<i>GF - DF - EF - VEG</i>	18
Sauteed Button Mushrooms in a Pedro Ximenez Sherry Sauce served on a Sizzling Cazuela (Clay Pot)		

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<b>Champiñones al Ajillo</b>	<i>GF - DF - EF - VEG</i>	16
Garlic Button Mushrooms served on a Sizzling Cazuela (Clay Pot)		
<b>Gambas al Ajillo</b>	<i>GF - DF - EF</i>	19
Prawns in a Mild Garlic, Chilli and Extra Virgin Olive Oil Sauce on a Sizzling Cazuela (Clay Pot)		
<b>Calamares Fritos</b>	<i>GF - DF</i>	23
Fried Calamari Rings with Aioli Sauce		
<b>Montadito de Morcilla</b>	<i>GF - DF - EF</i>	17
Pan-fried Pork Black Pudding with Piquillo Pepper on top of Grilled Bread*		
<b>Garbanzada Canaria</b>	<i>GF - DF - EF</i>	18
Stewed Chick Peas with Chorizo, Pork Belly, Jamon Iberico and Beef		
<b>Callos A la Madrileña</b>	<i>GF - DF - EF</i>	18
Madrid Style Stew Tripe Clay Pot with Chorizo and Spanish Jamon		
<b>Costillas de Cerdo Asadas</b>	<i>GF - DF - EF</i>	16
Slow Roasted Pork Ribs Marinated in Honey BBQ Sauce and Spanish Herbs		
<b>Tajin de Cordero Al-Andalus</b>	<i>GF - DF - EF</i>	19
Braised Lamb in a Special Clay Pot (Tagine) with Dates, Dry Apricots, Fried Almonds and a Touch of Ras El Hanout Spices, Honey and Cinnamon		
<b>Plato de Degustacion / Tasting Plate [for two]</b>		
Jamon Serrano (Cured Ham), Crumbed Button Mushrooms, Baby Chorizo, Potato Tortilla and Goat Cheese Piquillo Peppers, Gazpacho Shots, Spanish Olives and Anchovies		
<b>Tabla Iberica</b>	<i>GF - DF - EF</i>	
Spanish Cured Meats Platter. Jamon Serrano (Cured Ham), Spanish Salami and Chorizo (Cured Pork and Paprika Sausage) served with Colines (Spanish Breadsticks)		
<b>Jamon Iberico</b>	<i>GF - DF - EF</i>	22
Special Spanish Cured Ham Pata Negra (80 grams)		
<b>Manchego Cheese</b>	<i>GF - EF - VEG</i>	15
Spanish Sheep Milk Cheese		
<b>Vieras con Chorizo</b>	<i>GF - EF - VEG</i>	28
Seared Bass Strait Scallops Marinated in Sweet Paprika with Spanish Chorizo & Spring Onion on a bed of Spinach served on a Sizzling Plate		

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## Sopas

<b>Gazpacho</b>	<i>DF - EF - VEG</i>	13
Spanish Cold Tomato Soup with Garlic, Extra Virgin Olive Oil and Croutons		
<b>Arroz Caldoso</b> (For one person)	<i>GF - DF - EF</i>	33
Seafood Brothy Rice with Calamari, Mussels, Prawns, Clams, Fresh Fish and Scallops		

Please check the Blackboard or ask the waiters

## Ensaladas

<b>Tomate con Queso</b>	<i>GF - EF - VEG</i>	14
Tomato with Goat Cheese, Spanish Olives and Spring Onions dressed with Extra Virgin Olive Oil and Balsamic Glaze Vinegar		
<b>Ensalada Mixta</b>	<i>GF - DF - EF - VEG</i>	15
Mixed Leaf Lettuce with Tomato, Spanish Olives, Artichokes, White Asparagus and Red Onion dressed with Extra Virgin Olive Oil and Balsamic Glaze Vinegar		
<b>Cojonudos</b>	<i>GF - DF - VEG</i>	15

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White Asparagus from Navarra (Northern Spain) on mix Lettuces with Aioli Sauce, Capers and Parsley

**Ensalada de Salmon & Queso de Cabra** *GF - EF* 22  
Mixed Leaf Lettuce with Smoked Salmon, Fresh Goat Cheese, Tomato, Spanish Olives, Cucumber, Red Onion and White Asparagus. Dressed with Extra Virgin Olive Oil and Lemon

## Main Courses

**Crispy-skin Salmon** *GF - EF* 34  
Placed On a Spinach Chiffonade Bed with Prawns, Mussels and a Creamy Lemon Sauce with Zucchini Cup and Salmon Caviar

**Mejillones al Pil-Pil** *GF - DF - EF* 31  
Fresh Mussels Steamed with Garlic, White Wine, Tomato and Saffron served with Croutons

**Pollo Harissa** *GF - EF* 30  
Moroccan Chicken Harissa served on a Sizzling Hot Plate with a Spinach Bed with Saffron Rice on the Side

**Linguini Mediterranean** 28  
With Chorizo, Sundried Tomato, Spinach and Black Olives in a Creamy Tomato Sauce

**Linguine Marinara** 30  
With Prawns, Clams, Mussels, Scallops and Fish in a Rich Tomato Sauce

**Gnocchi** *VEG* 30  
Homemade Fresh Potato Gnocchi with Spanish Cabrales Blue Cheese, Pears and Walnuts

**Cazuela de Marisco** *GF - DF - EF* 1 Person 34  
Mussels, Calamari, Fish, Prawns, Clams and Scallops Cooked with a Rich Tomato Brandy Sauce served on a Cazuela (Clay Pot) with Croutons 2 People 58

**Cordero** *GF - EF* 34  
Herbs Marinated Roasted Lamb\*\* Rump with Roast Potatoes, Pea Puree, Portobello Mushroom and Roasted Capsicum

**Churrasco** *GF - DF - EF* 35  
400 grams Marbled Rib Eye Steak\*\* (Black Angus Reserve 100 Day Grain-fed) served on a Sizzling Plate with Roast Potatoes and Roasted Capsicum

\*\*Well done lamb & steaks may take up to 40 minutes to prepare

**All our Lambs and Steaks are cooked to your liking and served with our homemade jus:**

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<b>Caldereta de Marisco</b>	<i>GF - EF</i>	35
Creamy Stew of Fresh Fish, Prawns, Clams, Scallops and Mussels in Saffron and Cava (Spanish Champagne) Sauce with Capers		
<b>Carrilleras</b>	<i>GF - EF</i>	34
Slowly Braised Beef Cheeks in Pedro Ximenez Wine with Mashed Potatoes and Chestnuts		

## Paellas – Rice Dishes

All paellas are served for two people  
Paellas may take at least 30 minutes to prepare

<b>De Pollo</b> (For two people)	<i>GF - DF - EF</i>	50
Chicken		
<b>Marinera</b> (For two people)	<i>GF - DF - EF</i>	54
Calamari, Mussels, Prawns, Clams, Fresh Fish and Scallops		
<b>Mixta</b> (For two people)	<i>GF - DF - EF</i>	54
Chicken, Calamari, Mussels, Prawns, Clams, Fresh Fish and Scallops		
<b>Vegetariana</b> (For two people)	<i>GF - DF - EF - VEG</i>	48
Fresh Seasoned Vegetables		
<b>Arroz Negro Valenciano</b> (For two people)	<i>GF - DF - EF</i>	54
Valencian Black Paella in Ink Squid with Cuttlefish, Fresh Fish, Mussels and Prawns		
<b>Arroz Caldoso</b> (For one person)	<i>GF - DF - EF</i>	33
Seafood Brothy Rice with Calamari, Mussels, Prawns, Clams, Fresh Fish and Scallops		

**The traditional Paella Española does not come with Chorizo. If you wish to add to your Paella, please ask the staff to add the Chorizo for \$2.00 extra.**

Please contact our staff to discuss any special dietary requirements, including allergies or vegetarian requests

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# Desserts - Postres

<b>Spanish Churros</b>	VEG	13
With Rich Chocolate Sauce		
<b>Flan Pijama</b>	GF - VEG	13
Homemade Spanish Caramel Cream with Preserved Peach and Ice Cream on the side		
<b>Cream Catalan Foam In Candy Flames</b>	GF - VEG	13
Crème brulee flavour		
<b>Vanilla Panna Cotta</b>	GF - EF - VEG	13
With Strawberry Sauce		
<b>Lemon Tart</b>	VEG	13
Served with Fresh Cream and Praline Nuts		
<b>Red Wine Poached Pear</b>	GF - DF - EF - VEG	13
With Cream, Praline Nuts and Vanilla Ice Cream		
<b>Sticky Date Pudding</b>	VEG	13
With Vanilla Ice Cream and Butter Scotch Sauce		
<b>Chocolate Mud Pudding</b>	VEG	13
With Vanilla Ice Cream and Butter Scotch Sauce		
<b>Chocolate Mousse</b>	VEG	13
With Strawberry Coulis and Praline Nuts		
<b>Hazelnut Affogato</b>	GF - VEG	16
Espresso Coffee with Frangelico Liqueur and Vanilla Ice Cream		
<b>Ice Cream Cup</b> (Three Flavours)	GF - VEG	12
<b>Spanish Manchego Cheese Board</b>	GF - EF - VEG	16
With Quince Paste, Apricots, Candied Walnuts and Fresh Fruits		
<b>Assiette a Dessert</b>	VEG	28
Chef's Selection Platter for Two (Five Tasting Dessert)		
<b>Extra Scoop of Ice Cream or Cream Portion</b>	GF - VEG	4
<b>Special Coffees</b>		
<i>Coffee of your selection with Liqueur or Spirits Election</i>		8
Café Irlandes	Café Mexicano (Kahlua)	
Café Español (Anis del Mono)	Café Cointreau	
Café Tia Maria	Café Drambuie	
Café Carajillo (Brandy)	Café Baileys	
<b>Arcadia Bombon:</b> Espresso Coffee with Condensed Milk and Lemon Zest		7

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