



Tapas Menu 12-9pm 7 days a week

Spanish recipes with a Kiwi Attitude

THE TEENY TINIES

Warm Olives \$9.00

Marinated in garlic and cloves

Patatas Bravas \$9.00

With house made tomato sauce and Spanish aioli

Croquetas \$12.00

Ham and leek

THE SIDES

Seasonal Salad \$9.00

With a house made vinaigrette

Modesto Beans \$9.00

Sautéed with a reduction of onion and garlic

THE PLATTERS

Antipasti Uno \$24.50

Artichoke hearts, mojo picante sauce, Manchego cheese, chorizo, grapes and chutney, served with sourdough bread

Antipasti Dos \$23.00

Roasted Mareana almonds, Gouda cheese, vine roasted tomatoes, spinach dip, grapes, served with sourdough bread

Tapas Assiette \$20.00

A taste of 5 of our tapas favorites: fish and chips, albondigas, hornazo, croqueta and prawns.

THE TAPAS

Kiwi Fish and Chips \$16.00

With kumara fries and Spanish aioli

Albondigas \$15.50

Pork and Horopito meatballs in a tomato and garlic sauce

Paprika Gambas \$16.50

Sautéed prawns with onion, garlic, smoked paprika and roasted peppers

Hornazos \$16.00

Spanish meat pies done kiwi-style with slow-cooked lamb and a rich smoked paprika filling

Spinach and Chickpeas \$14.50

"Espinacas con garbanzos" with cayenne and almond salsa served on either sourdough or gluten free bread

THE SWEETIES

Chocolate Mousse \$11.00

A dark chocolate mousse with warm churros

Crema Catalana \$11.00

The Spanish Crème Brûlée with a touch of orange

THE PRE SHOW DEAL available 5-7pm daily

Tapas Assiette and a drink \$25.00

Choose between our wine, beer or soft drink menus