



DUPPA BAR
COFFEE · WINE · TAPAS

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

90% of all ingredients at Ohtel are sourced within 200km of Wellington. We proudly support local produce.