

Subida

Pintxos & Tapas Bar

Pintxos

At Subida, our Pintxos (pronounced "peen-chos") are a modern spin on the classic Spanish snacks. They're designed to be enjoyed individually, or to share as a starter.

- Toasted corn, jalapeno spice * (v) 5
- Salted almonds * (v) 6
- Olive & guindillas * (v) 8
- Bread, olive oil (v) 4
- Sydney rock oysters, sangria granita * 4.5
- Pan con 'tomate' * (v) 4
- Anchovy, garlic & parsley toast * 7
- Tortilla de Espana, onion, potato, brown butter, paprika * (v) 5
- Pork crackling, whipped sweet corn * 7
- Manchego croquettes (v) 7
- Salt cod fritters, aioli 8
- Jamon & mahon bocadillo 6
- Sardine escabeche, pine nut, wood-fired sweet potato bread * 7
- Smoked Kinkawooka mussels, capsicum, dill * 6
- Mini pork burger, charcoal bun * 10
- Padron peppers, malt vinegar (v) 9

CHEF'S SELECTION

\$50PP (for 6 or more)

Enjoy a changing 11-course tasting menu of our signature dishes, while relaxing in good company

Especiales

TUESDAY - \$15 PAELLA

WEDNESDAY - \$12 2 PINTXOS & GLASS OF CAVA

THURSDAY - \$10 COCKTAILS

Tapas

More substantial than Pintxos, Tapas are small savoury dishes, designed to share in a group, to experience the different Spanish flavours.

Las Verduras / Vegetables

- Gem lettuce, pear, sunflower seeds * (v) 9
- Roast potatoes 'bravas', a la Subida (v) 10
- Carrots, oregano, fennel seed * (v) 11
- Catalan greens, raisins, pine nuts * (v) 11
- Baby beetroots, ajo blanco, almonds, grapes * (v) 14
- Heirloom tomatoes, white anchovy, sherry * 16
- Globe artichokes, peas, goats curd, olive * (v) 27

Los Mariscos / Seafood

- Diced yellow fin tuna, cucumber gazpacho, horseradish, shallot * 18
- Cured kingfish, chive, smoked tomato dressing, caper berries * 18
- Grilled Yamba prawns, sofrito butter, lemon * 27
- Stuffed piquillo peppers, blue swimmer crab, bay leaf * 24
- South Australian octopus a la plancha, mojo verde, broad beans, kipler potato * 17
- Hawkesbury squid a la plancha, ink, crispy chickpeas, sobressado * 17
- Pan roast snapper, green olive sauce, roasted fennel * 25

Carnico / Meat

- Chorizo, smoked eggplant, yoghurt, parsley * 18
- Chicken thighs, morcilla de andaluz, braised cannellini beans * 20
- Roast pork collar, roasted garlic, charred leeks, cider * 22
- Rack of lamb ribs, romesco sauce, charred lemon 24
- PX glazed beef cheek, Jerusalem artichoke, onion rings * 28
- 300g Oakey Reserve sirloin, 150 day grain fed, chimichurri, radicchio * 38

El Postre / Sweets

- Dulce de leche doughnuts, Seville orange marmalade 10
- Peach & almond tart, basil ice cream 12

- Watermelon & olive oil sorbet, La tapia syrup, melon salad * 9
- Cheese, preserved fruit * 20

(v) - vegetarian | * - gluten free, or can be done so | Please speak to your waiter about dairy free and vegan options available.

Split Bills Welcome



#subidalightbrigade | lightbrigade.com.au/subida