

# ROBERT BURNS HOTEL

## EMBUTIDOS • CURED MEATS

**Jamón Ibérico** \$20  
Aged 36 months

**Chorizo Salamanca** \$12  
Cured and seasoned with paprika

**Salchichón** \$14  
Cured Spanish salami

**Our selection of all Spanish cured meats** \$28

All served with toasted bread and tomato

## QUESOS • CHEESE

**Tabla de quesos** \$17  
Selection of our Spanish cheeses

## ENSALADAS • SALADS

**Campera con atún (gf) (v\*)** \$14  
Cos lettuce salad of Spanish tuna, red onions, tomato, cucumber, white asparagus, olives and balsamic vinaigrette

**Ensalada de pescado marinado con eneldo (gf)** \$15.5  
Cured Spanish mackerel salad, pickled seaweed and dill dressing

## RACIONES • ENTRÉES (TO SHARE)

**Croquetas de jamón** \$12  
Iberican ham croquettes

**Gambas al ajillo (gf)** \$19  
Garlic and chilli prawns

**Coca de escalibada (v)** \$15  
Roasted vegetables resting upon crumbly Spanish pastry with black olive tapenade

**Rabas de calamar fritas con alioli de cítricos** \$14  
Lightly fried calamari with citrus aioli

**Chorizo casero sobre compota de manzana y tomillo (gf)** \$13  
Robbie Burns home made chorizo with thyme and apple compote

**Ostras Fritas con gazpacho y jamón** \$15  
Garlic and parsley crumbed oysters, gazpacho and jamón

**Panceta confitada con pure de broccoli (gf)** \$18  
Slow cooked pork belly, banana and beetroot chips, broccoli puree

**Pimientos del piquillo con marisco** \$16  
Piquillo peppers stuffed with seafood and saffron sauce

**Parrillada de verduras con Romesco (gf) (v)** \$15  
Seasonal vegetables with roasted red pepper and nut sauce

## ARROCES • RICE DISHES (MIN 2 PEOPLE)

**Paella Valenciana (gf)** \$24 p/p  
Traditional Valencian rice dish with chicken, rabbit & vegetables

**Paella de marisco (gf)** \$26 p/p  
Seafood paella with prawns, calamari, mussels and clams

**Paella negra con alioli (gf)** \$25 p/p  
Squid ink paella with cuttlefish, scallops, served with alioli sauce

**Paella de verduras (gf) (v)** \$20 p/p  
Vegetarian paella of seasonal, rosemary-infused vegetables

## PESCADOS • FISH

**Salmón con hinojo (gf)** \$25  
Atlantic grilled salmon with fennel in three different textures

**Rockling confitado con espinacas (gf)** \$26  
Confit Rockling, hummus, sautéed spinach and confit potato with vanilla

**Parrillada de marisco y pescados (gf)** \$65  
Grilled seafood and fish platter (for two)

## CARNES • MEAT

**Grass Fed Beef -**  
**Scotch fillet (300g)** \$27  
**Eye fillet (200g)** \$26  
**Rib Eye (500g)** \$44

**Chef's selection sausage platter** \$22

**Prueba nuestra parrilla** \$55  
A platter of our house made chorizo, beef skewer, rump steak and half a chicken (for two)

Salsas: alioli, chimichurri, mustards, mojo rojo, honey sobrasada

## ACOMPAÑAMIENTOS • SIDES

**Hand cut fries (v)** \$7  
**Baked mushroom with goat cheese** \$7  
**Green salad with sherry dressing** \$7  
**Sautéed vegetables with jamón (gf) (v\*)** \$7

(v) Vegetarian  
(gf) Gluten free  
(\*) Upon request



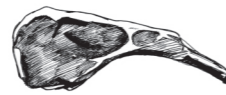
EYE FILLET



CONEJO (RABBIT)



CHORIZO (SPANISH SAUSAGE)



CHULETAS DE CORDERO (LAMB POINTS)

The House Specialty



Especialidad de la Casa

FROM THE GRILL • DE LA PARRILLA



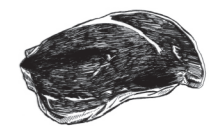
RIB EYE



MORCILLA (BLACK PUDDING)



SALCHICHA (SAUSAGE)



SIRLOIN

FRESHLY ROASTED AND GRILLED TO ORDER

CAN'T DECIDE? SEARCH #ROBERTBURNSMENU ON INSTAGRAM TO VIEW AND SHARE

MEATS ON DISPLAY IN FRONT WINDOW NEAR GRILL



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