

To Start / Para Empezar

Banderillas \$6

Skewered Spanish pickles (gherkin, olive, baby onion & chilli)

Mixto de olivas marinadas y alcaparras \$7

Marinated mixed olives & baby caper berries

Corazones de alcachofa, vinagreta de verduritas \$8

Artichoke hearts, sherry vinaigrette of summer vegetables

Jamon Iberico de bellota, tostones \$25(50gr) \$45(100gr)

Iberico Spanish ham 24 months cured w/ bread crisps

Queso Manchego Curado \$11.5

Spanish Manchego cheese 12 months cured w/ quince paste

Jamon Iberico, queso Manchego y membrillo \$28

Iberico ham, Manchego cheese & quince paste plate

Tapas

De Verdura / Vegetarian

Patatas Bravas de Barcelona \$9.5

Potatoes w/ Barcelona style hot & spicy sauce

Patatas con all-i-oli \$9.5

Potatoes w/ Mum's garlic sauce

Tortilla Española de patatas \$9.5

Spanish omelette of confit potatoes & onion

Champiñones al ajo, guindilla y crema de Jerez \$11.5

Garlic & chilli mushrooms w/ cream & Pedro Ximenez sherry

Xanfaina de verduras \$9.5

Eggplant, zucchini, red capsicum slow cooked in tomato & wine

Garbanzos salteados con espinacas \$9.5

Chickpeas sautéed with baby spinach

de Carne / Meat

Chorizo al vino tinto \$12

Spanish sausage cooked in red wine

Chorizo frito \$12

Pan-fried red Spanish sausage

Albondigas caseras en tomate \$12.5

Beef meatballs in rich tomato sauce

Pincho de cordero marinado \$13

Grilled lamb loin skewer in Spanish marinade

Cazuela de conejo agridulce a la Catalana \$14.5

Catalan stowed sweet & sour rabbit, pine nuts, raisins & tomato

Croquetas de pollo \$11.5

Crispy fried, roasted chicken croquettes

Garbanzos con chorizo \$10.5

Chickpeas sautéed w/ chorizo, tomato & parsley

Flamenquines crujientes con queso \$13

Rolled & crumbed pork loin stuffed with soft cheese

Pollo con Chillindron de verduras y picada \$12.5

Chicken in Chilindron sauce of vegetable, wine & almond picada

Del Mar / Seafood

Gambas al ajillo picantes \$13.5

Garlic and chilli prawns in olive oil & parsley

Bacalao rebozado con all-i-oli y tomate picante \$14.5

Salt cod in light batter, all-i-oli & cold spicy tomato coulis

Mejillones a la marinera picante de azafran \$13.5

Mussels in chilli tomato & infused saffron white wine

Sardinas en Escabeche, pimenton de la Vera, tomillo \$11.5

Sardines pickled in Escabeche of pimenton & lemon thyme

Calamares a la plancha con verdeta de perejil \$12.5

Grilled baby calamari, olive oil, garlic & lemon verdeta dressing

Pulpos a la plancha \$14

Grilled fresh baby local octopus

Paellas (allow 30min to cook)

Rice cooked w/ Saffron in a traditional Spanish Paellera pan.

Seafood Paella for 2 \$60 for 3 \$90

King prawns, scampi, calamari, vongole, tiger prawns & mussels

Chicken and Seafood Paella for 2 \$57 for 3 \$84

A mix of seafood and chicken w/ King prawns

Chicken Paella for 2 \$46 for 3 \$68

Bread

Wood fire bread roll w/ butter \$1.5

Garlic bread \$3.5

Wood fire bread w/ garlic butter

Spanish green olive bread \$3.5

Wood fire bread w/ green olive paste

All-i-Oli bread \$3.5

Toasted wood fire roll w/ all-i-oli sauce to spread on

Salads

Garden Salad \$9

Mix leaves, tomato, cucumber, carrot, onion & olives

Spanish Tuna Salad \$13

mix leaves, tuna in olive oil, sweet corn, tomato, cucumber, carrot, onion & olives

Baby spinach, cured lemon, Manchego cheese and walnut Salad \$10.5

TAPAS FOR TWO PLATTER \$50

CHEF'S CHOICE OF 6 TAPAS, INCLUDES

2 Vegetarian, 2 meat, 2 Seafood

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