

SMALL PLATES

AVAILABLE 12PM -4PM & 5PM TILL LATE

OLIVES

KALAMATA & MANZANILLA OLIVES
\$5.5 gf

TOASTED SOURDOUGH

RUBBED with FRESH TOMATO
\$7.5

CHORIZO

HOUSE-MADE with AIOLI & BREAD
\$12.5 gf

MUSSELS

STEAMED with TOMATO & WHITE WINE
\$16 gf

PORK BELLY

with APPLE PUREE & MORCILLA
\$18 gf

SAUTEED MUSHROOMS

GARLIC & CREAM
\$11 gf

GARLIC PRAWNS

SHELLED PRAWNS with
GARLIC & OLIVE OIL & CHILLI
\$21 gf

OYSTERS

NATURAL OYSTERS with LEMON
\$3.5 EA gf

SEARED SCALLOPS

with PUMPKIN PUREE, PEPITAS
& BLOOD ORANGE EMULSION
\$16.5 gf

PATATAS BRAVAS

with SPICY SALSA BRAVA & AIOLI
\$9.5 gf

MEATBALLS

TOMATO, SAFFRON & ALMOND SAUCE
\$13.5

CROQUETA

SEE THE BOARD FOR TODAY'S
\$4.5 EA

ANCHOVY TAPA

FILLETED ANCHOVY MARINATED IN SHERRY
VINEGAR & OLIVE OIL with SOURDOUGH gfo

BIKINI TOASTIE

MINI JAMON, BRIE & TRUFFLE TOASTED
SANDWICH (2P)
\$7.5

SELECTION DEL CHEF

LET US FEED YOU, CHEF'S SELECTION OF FOUR DISHES TO SHARE

\$45 PP - MIN 2PPL (entire table must select)
TRY WITH WINES TO MATCH \$75 PP

CURED MEATS, CHEESE & SHARED PLATES

WE HAVE SELECTED SOME OF THE BEST MEATS AND CHEESES FROM DIFFERENT REGIONS AROUND SPAIN
FROM DUCK CURED IN HOUSE TO NUTTY JAMON IBERICO

SPANISH CURED MEATS

all 50 gram serves

FUET - PORK SALAMI with FENNEL SEED \$10
SALCHICHON - RICH POK SALAMI \$10
CHORIZO PICANTE (HOT) \$10
JAMON IBERICO - PREMIUM CURED PORK \$18
DUCK JAMON - DUCK BREAST CURED IN HOUSE \$10

CHARCUTERIE SELECTION OF;
FUET, SASLCHICHON, CHORIZO PICANTE,
JAMON, DUCK TERRINE, PICKLES,
TOMATO MARMELADE & SOURDOUGH

SPANISH CHEESES

MANCHEGO - SHEEPS MILK - AGED 16 MONTHS - LA MANCHA
MAHON - COWS MILK - AGED 6 MONTHS - MENOCA
BLUE CHEESE - CABRALES - AGED 6 MONTHS - SPAIN

CHEESE SELECTION \$36
3 CHEESES WITH LAVOSH,
TOMATO MARMELADE & GRAPES



MAIN PLATES

AVAILABLE 12 - 3PM & 6PM TILL LATE

OUR PAELLA IS MADE IN CATALAN STYLE WITH A SOFRITO BASE AND BOMBA RICE, WHICH IS GROWN
HOURS FROM BARCELONA AND IS CRUCIAL TO PAELLA.
PATIENCE IS REQUIRED FOR PAELLA - PLEASE GIVE AT LEAST 20 MINUTES FOR PREPARATION

CHICKEN & PORK RIB PAELLA

with SNOW PEAS & RED PEPPERS
\$33 GF

PAELLA DEL MAR

with SAFFRON, CALAMARI, PRAWNS & MUSSELS
\$34 GF

SQUID INK PAELLA

with PRAWNS, MUSSELS & RED PEPPERS
\$34 GF

LAMB RUMP

PORTOBELLO MUSHROOM, GREEN ASPARAGUS,
SNOW PEAS & MINT \$36

FISH OF THE DAY

with CARROT PUREE, PICKLED ZUCCHINI, SUMAC
& ORANGE REDUCTION \$MP

SEARED DUCK BREAST

with POACHED PEARS IN RED WINE, PEAR
COMPOTE & RED WINE JUS \$36

BRAISED BEEF CHEEK

PARMENTIER OF MANCHEGO & POTATOES,
with ROAST BEETROOT
& BEEF JUS \$33

HOUSE-MADE GNOCCHI

NAPOLI SAUCE, FRESH SPINACH, PINE NUTS &
SAGE \$26

CHEF'S CUT

SERVED with PONT NEUF POTATOES, CAFE DE PARIS
BUTTER & CONFIT PIQUILLO PEPPERS \$ MP

SPAGHETTI MARINARA

MUSSELS, PRAWNS, CHERRY TOMATO,
ZUCCHINI & TARRAGON, \$28

SIDES

PATATAS AIOLI

TWICE COOKED
POTATOES with AIOLI
\$7

ROCKET SALAD

CHERRY TOMATO, PARMESAN & GREEN
MOJO DRESSING
\$10

SAUTEED VEGETABLES

SAUTEED with BUTTER
\$11

10% PUBLIC HOLIDAY SURCHARGE APPLIES

WE ACCEPT CREDIT CARDS & CASH ONLY. WE CAN SPLIT BILLS WHERE CASH IS PAID. PARKING VOUCHERS AVAILABLE.

WWW.THEBOHEMIAN.COM.AU ★ 35 DUKES WALK, SOUTH WHARF, VIC 3006 ★ PH: (03) 9682 0566

