



NEXT DOOR SPANISH CAFE  
*como en casa*

## Tapas

### Pan con Tomate

Toasted cristal bread with freshly grated tomatoes

### Ensaladilla

Classic prawn and potato salad with pickled piparras peppers

### Croquetas Caseras

Homemade croquettes (3 pieces)

### Patatas Bravas

Crispy potatoes with brava and alioli sauce

### Chips de Berenjena con Miel

Eggplant chips with honey and toasted pine nuts

### Pimientos del Padrón

Deep fried Padrón peppers

### Tortilla de Patatas

Traditional Spanish omelette with piquillo peppers and alioli sauce

### Coles de Bruselas

Brussels sprouts with honey and paprika

## Charcuteria & Quesos

### Jamón Ibérico 50gr

32

### Chorizo Ibérico 50gr

18

### Mixed 4 Cheese Platter

26

### Cristal Bread

4

9

### Tartar de Atún

22

Tuna and avocado cubes with Sriracha mayo

18

### Calamares a la Andaluza

16

Fried baby calamari with lime mayonnaise

11

### Gambas al Pil-Pil

18

White prawns in cayenne and garlic seafood sauce

14

### Pulpo a la Gallega

34

Spanish octopus with confit potatoes, paprika and EVOO

16

### Cochifrito

28

Crispy fried suckling pig with roasted garlic puree

15

### Chorizo a la Brasa

18

Grilled Ibérico chorizo with Idiazabal

13

### Carrilleras de Ternera

22

Red wine braised beef cheeks with mashed potatoes

14



Vegetarian includes eggs and dairy



Contains Pork



Gluten Free

All prices are subjected to 10% Service Charge & prevailing GST

# Paella

To better enjoy our paellas please allow us at least 30" to prepare them

<b>Valenciana</b>	34
Rosemary smoked with chicken and beans	
<b>Marisco</b>	36
Classic seafood with prawns	
<b>Negra</b>	36
Squid ink paella with calamari and clams	
<b>Cerdo y Setas</b> 	38
Ibérico pork collar and wild mushrooms	
<b>Pollo y Chorizo</b> 	38
Chicken and chorizo	
<b>Verduras</b> 	30
Mixed vegetable	

# Mains

<b>Lubina a la Bilbaina</b>	68
Baked whole sea bass Bilbaina-style	
<b>Txuleton (400gr)</b>	68
Black Angus ribeye with piquillos	
<b>Costillas de Cerdo (400gr)</b> 	36
Spanish pork ribs in quince BBQ sauce	
<b>Jarrete de Cordero (350gr)</b>	36
Slow-cooked lamb shank with couscous and nuts salad	

# Desserts

<b>Churros con Chocolate</b>	12
Churros with cinnamon sugar and chocolate dip	
<b>Tarta de Queso</b>	12
Cheesecake with berry compote	
<b>Flan</b>	12
Crème caramel custard with whipped cream and kaffir lime	

Available from 7 - 31 August only.



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