

GRANADA

\$100pp

TAPA TO SHARE

Salchi Bosque, wine and mushroom salami

Jamon Serrano, 18 month “gran reserva”

Manchego Artesano, sheep, 12 month aged

Guindilla Peppers, pickled garlic

Tomato Bread, garlic, fresh tomato, olive oil

WOOD-FIRED TO SHARE

Beef Rump Cap

Grilled mushrooms, wood-fired baby peppers 280g

Grilled Fresh Local Seafood

Spanish Mackerel, tiger prawns, scallops & octopus

ON THE SIDE...

Wood-fired broccoli, garlic, chili

Charred sweet corn, bravas sour cream, Iberian ham crumble

Hand cut fries with spicy aioli

SOMETHING SWEET

Creme Catalan with poached rhubarb and cinnamon churros

