

Tapas

MARINATED OLIVES (V) 🫒

three varieties of olives, citrus, garlic & Spanish herbs

\$6

BREAD WITH TOMATO (V) min. 2 pcs

toasted crytal bread, ripe tomato, extra virgin olive oil & sea salt

\$4 / pc

PADRÓN PEPPERS (V) (G)

blistered Padrón peppers & sea salt

\$10

TORREZNOS (G)

crispy thick-cut Ibérico pork belly, smoked paprika & sea salt

\$8

★ NOA BOMBA (2 PCS)

crispy potato bomba, spiced beef & pork, squid ink crumb & brava sauce

\$12

HAM CROQUETTES (2 PCS)

creamy Ibérico ham croquettes with a crisp golden crust

\$10

★ BIKINI SOBRASADA

toasted melty sandwich with sobrasada, Brie, Idiazabal & mascarpone

\$12

BROKEN EGGS WITH CHORIZO (G)

fried potatoes, eggs & Spanish chorizo

\$12

GAMBAS AL AJILLO (G)

Argentinian red prawns, garlic, olive oil & chilli

\$18

IBÉRICO HAM (G)

48-month cured Ibérico ham, hand-carved

\$28

TOMATO SALAD WITH PIPARRAS (V) (G)

seasonal tomatoes, piparras, red onion, olives & sherry vinaigrette

\$16

TENDERLOIN BEEF CARPACCIO 🫒

beef tenderloin, anchovy pesto, Parmesan, sun-dried tomato & pine nuts

\$22

ROASTED EGGPLANT WITH YOGURT & PICKLES (V) 🫒

roasted eggplant, Greek yogurt, tomato, pickles, olives & pine nuts

\$10

★ RED PRAWN RICE

bomba rice, Argentinian red prawns, squid & rich seafood stock

\$21

OCTOPUS A LA FEIRA (G)

tender octopus, confit potatoes, smoked paprika & olive oil

\$25

★ ROASTED MEAT CANNELLONI

roasted beef & pork cannelloni, foie gras & truffle cream

\$20

CATALAN BEEF STEW

slow-cooked beef, seasonal mushrooms, potatoes & tomato

\$24

★ BEEF TENDERLOIN & FOIE

beef tenderloin, foie gras, caramelised onion & beef jus

\$32

IBERICO SUCKLING PIG WITH APPLE PURÉE

roasted Ibérico suckling pig, apple purée, pork jus & pickled red onion

\$34

From the Land & Sea

★ WHOLE MARKET FISH (G)	market price
sea bass or sea bream (600g/1kg) with caper sauce or <i>a la Sal</i>	
LAMB RACK WITH CHIMICHURRI (G)	\$36
grilled lamb rack, chimichurri & parsnip purée	
ANGUS PRIME STRIPLOIN (G)	\$20 / 100gr
grilled US Angus striploin (300/400g)	
★ "RUBIA GALLEGA" STRIPLOIN (G)	\$28 / 100gr
grilled 40-day dry-aged Galician beef (800g-1kg)	
SMALL HALF SUCKLING PIG (G)	\$210
Segovian-style roasted suckling pig, pork jus & grilled pineapple	
★ HALF SUCKLING PIG (G)	\$320
Segovian-style roasted suckling pig, pork jus & grilled pineapple	

choice of one side

GREEN SALAD (V) (G)	<i>included</i>
baby romaine, cucumber, red onion, chilli & sherry vinaigrette	
MASH POTATO (V) (G)	<i>included</i>
creamy potato purée	
PIQUILLO PEPPER (V) (G)	+ \$2
slow-confited piquillo pepper	

Desserts

★ OLIVIA'S SIGNATURE CHEESECAKE 🍷	\$15
cream & blue cheese cheesecake with an almond sablé crust	
MOLTEN CHOCOLATE COOKIE 🍷 <i>preparation time: 10 minutes</i>	\$18
warm baked chocolate cookie, molten centre & vanilla ice cream	
LEMON TART 🍷	\$16
lemon curd, almond brisée, meringue & vanilla ice cream	

Coffee \$8

SINGLE ESPRESSO
DOUBLE ESPRESSO
ESPRESSO MACCHIATO
LATTE
CAPPUCINO
FLAT WHITE
ICED COFFEE + \$1
ICED LATTE + \$1

Tea \$8

ENGLISH BREAKFAST
CHAMOMILE
SENCHA
EARL GREY
PEPPERMINT