

# tapas

oysters	16	each
selection of olives		35
patatas bravas		20
steamed mussels, coconut milk ginger, chilli & corriander		40
duck springroll & plum sauce		45
chili squid, smoked aioli, tomato & corriander salsa		45
prawn tempura, soy ginger dipping sauce (4)		45
chargrilled lamb cutlet, roast harissa sauce (3)		55
jamon serano & coppa, melon and grissini		70
local cheese selection		60
3 tapas: seafood – smoked salmon trout, mussels, chilli squid		90
3 tapas: meat – jamon serano, duck spring roll, bbq quail legs		110
3 tapas: vegetarian – bruschetta of tomato & goats cheese, bruschetta of red pepper ragout, asparagus & truffle oil		80