

DIY FUSTA BOARDS

Build your own Spanish Charcuterie board!

Choose from a variety of Spanish cured meats and aged cheeses.

HAND CUT JAMÓN (50G) - \$32

Cured 48 months, 100% acorn-fed bone-in Iberico ham, hand cut by knife



*add \$5 when added to combo

IBÉRICO CHORIZO (50G) - \$13

Cured Spanish sausage seasoned with paprika



IBÉRICO SALCHICHÓN (50G) - \$13

Dry-Cured Spanish summer sausage



IBERICO LOMO (50G) - \$17

Cured 6 months pork loin



IBÉRICO PALETA (50G) - \$23

Cured 36 months, 100% acorn-fed Iberico Shoulder



IDIAZÁBAL CHEESE - \$18

Spanish unpasteurized sheep's milk cheese, aged 6 months



MANCHEGO CHEESE - \$15

Spanish pasteurized sheep's milk cheese, aged 6 months



*contains dairy

COMBO PRICING

Duplicate selections not applicable for combos

150G (any 3 selections) - \$46

200G (any 4 selections) - \$52

250G (any 5 selections) - \$60



CONTAINS PORK



CONTAINS BEEF



CONTAINS SEAFOOD



VEGETARIAN



VEGAN



CONTAINS EGG



CONTAINS MILK



SPICY



CONTAINS NUTS



GLUTEN-FREE*

*Please note that while we are able to make some of our dishes gluten-free, they will still not be suitable if you have a very serious coeliac condition.

VIVA LAS TAPAS

OLIVES MARINADAS - \$10

Cold Served Assorted Spanish Olives



ANDALUSIAN GAZPACHO - \$10

Cold Refreshing Soup of Roma Tomatoes, Capsicums, Cucumber, with a Dash of Sherry Vinegar and Extra Virgin Olive Oil



PAN CON TOMATE - \$9

Spanish Toasted Bread with fresh Roma Tomato spread, Mallafré Extra Virgin Olive Oil and Sea Salt



BOQUERONES, PIPARRAS, GORDAL & MANZANILLA OLIVES - \$16

Served with Confit Tomatoes, Piparras Peppers, Gordal and Manzanilla Olives, Extra Virgin Olive Oil and Sea Salt



JAMÓN CROQUETAS

2 PCS \$9 / 4 PCS \$16

Ibérico Ham in homemade Bachemel, lightly breaded and deep fried



BIKINI - \$22

Toasted Sandwich with Black Truffles, Ibérico Ham and Buffalo Mozzarella



*contains mushrooms

PADRÓN PEPPERS - \$17

Lightly Deep-Fried Spanish Peppers from Padrón



ENSALADILLA RUSA - \$14

Award Winning "Barcelona Salad". Russet Potatoes, Mediterranean Tuna, Gordal Olives, Lumpfish Caviar and Extra Virgin Olive Oil



SPANISH TORTILLA (CLASSIC) - \$17

CHORIZO \$22 / TRUFFLE \$23

Spanish Omelette with a creamy centre



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VIVA LAS TAPAS

GAMBAS AL AJILLO - \$30

Sautéed Prawns with Garlic, Chilli and Extra Virgin Olive Oil



PUNTILLITAS FRITAS - \$19

Fried Baby Squid served with Spicy Paprika Mayo



PATATAS BRAVAS - \$14

Home-made quarter potatoes with "Bravas" sauce and All i Oli. Slightly Spicy



ROASTED ARTICHOKE, SOBRASADA & ROMESCO - \$26

Served with Romesco Sauce, Pine Nuts, Crispy Fried Parsley, Extra Virgin Olive Oil and Sea Salt



*vegetarian option available \$24

POLLO FRITO CON PIMENTOS DE PADRON - \$24

Spicy Fried Chicken Bites served with All i Oli and Padron Peppers



SEASONAL VEGETABLES A LA PARRILLA - \$15

Josper Grilled Seasonal Vegetables, Rich Mojo Rojo Sauce and Extra Virgin Olive Oil



SIDEKICKS

BAGUETTE (3 PIECES) - \$5



FRIES - \$10 TRUFFLE FRIES - \$16



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BOWL'D & BEAUTIFUL

PUMPKIN AVOCADO AND ORANGE SALAD - \$20

Mesclun Salad , Roasted Pumpkins, Avocado, Toasted Oats , Orange, Sherry Vinaigrette, Toasted Almonds, Toasted Pumpkin Seeds, Grated Manchego Cheese



SCALLOP "CEVICHE" - \$33

Raw Scallop marinated in Citrus and Spices, with Avocado



OLA! SEAFOOD

CLAM IN SHERRY - \$46

Fresh Clams Flambéed in Sherry Wine with Garlic, Asparagus and Ibérico Ham



*pork-free option available

OCTOPUS "A LA BRASA" - \$42

Grilled Galician Octopus with Potato Parmentier and Chimichurri



MEDITERRANEAN SEABASS - \$46

Seabass Fillet with Garlic, Concassé Tomato and Piparras Pepper Sauce



KIDDIE FIESTA

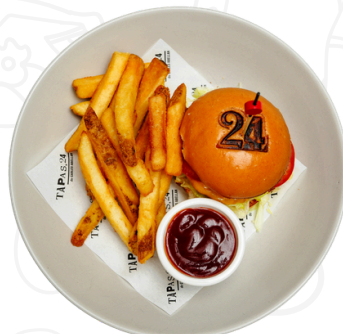
MAC & CHEESE - \$10

Macaroni Pasta, Cheddar Cheese



CHICKEN BURGER - \$14

Homemade chicken patty burger with cheese & fries on the side



CHARCOAL GRILLED JOSPER

The Josper Oven, associated with Spanish cuisine and techniques, is a high-quality charcoal oven grill used in professional kitchen worldwide.

A product of the Josper company based in Pineda de Mar, Barcelona Spain.

GRILLS & THRILLS

TXULETA (300G) - \$54

Grilled Marinated Fatty Marbled Ibérico Pork Tomahawk



RIBEYE (300G) - \$62

Grilled Black Angus Ribeye, 150 days grain fed



FIRE ROASTED "SECRETO" CUT (300G) - \$52

Grilled Ibérico "Secreto" Pork



SKEW IT UP!

LAMB SKEWERS (150G/300G) - \$25 / \$44

Grilled Marinated Australian Lamb Leg



PORK SKEWERS (150G/300G) - \$25 / \$44

Grilled Marinated Ibérico Pork Collar Skewers



IBÉRICO CHORIZO (2/4 PIECES) - \$25 / \$44

Grilled Ibérico Spiced Pork Sausage



DO-IT-YOURSELF PLATTER

Duplicate selections not applicable for combos

Any two items from "Grills & Thrills"

Any two items from "Skew It Up!"
(single portion)

\$148



*Sample platter for illustration purposes only

PAELLA PERFECTA

MAR Y MONTAÑA - \$46

Surf and Turf Rich Spanish Staple of Rice with Mixed Seafood and Chicken



*30 minutes preparation required

IBÉRICO PORK PAELLA - \$56

Smoky chorizo, tender Ibérico abanico, adobo mayo, and rich house-made pork broth.



*30 minutes preparation required

VEGETERIANA - \$42

Vegetarian Rich Spanish Staple of Rice with Assorted Seasonal Vegetables



*30 minutes preparation required
*Contains mushrooms

ARROZ NEGRO - \$52

Squid Ink Rich Spanish Staple of Rice with Squid Ink and Sauteed Firefly Squid



*30 minutes preparation required

PAELLA ADD-ONS

PRAWNS (4pc/6pc) - \$6 / \$8

FLOWER CLAMS 100g - \$5

MUSSELS (6pc) - \$5

CHORIZO 100g - \$9

BASQUE CHEESECAKE BY TAPAS,24

TAPAS,24
de CARLES ABELLAN

Basque cheesecake, also known as "burnt cheesecake", originated from San Sebastián, Spain, in the late 20th century discovered almost by chance.

It features a creamy, custard-like interior with a charred, caramelized top.

CLASSIC BURNT CHEESECAKE - \$14

Caramelized Basque Cheesecake served with
homemade Almond Crumble and Fig Jam



CHOCOLATE BURNT CHEESECAKE - \$15

70% cocoa Basque Cheesecake topped
with Mascarpone Cream



MANCHEGO BURNT CHEESECAKE - \$15

Aged Manchego Basque Cheesecake topped
with Mascarpone Cream and Grated Manchego



ASSORTED THREE CHEESECAKE - \$40

A platter of three cheesecake slices
(Classic, Chocolate & Manchego)



CHURROS & AMIGOS

CHURROS - \$18

Served with choice of 2 sauces:
Chocolate / Coffee



CREMA CATALANA - \$15

Traditional Spanish custard served with
assorted fruits.



COFFEE & TEA

ESPRESSO, AMERICANO - \$5

FLAT WHITE - \$6

LATTE - \$6

CAPPUCCINO - \$6

MOCHA - \$6

ENGLISH BREAKFAST - \$7

EARL GREY - \$7

MINT - \$7

CHAMOMILE - \$7

GREEN TEA - \$7

**decaf coffee available*



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