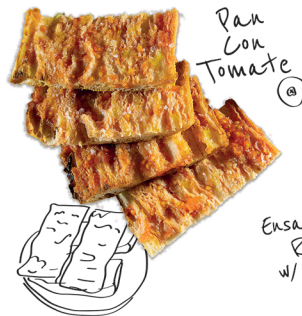


TO START

OLIVE MARINADAS	Marinated olives with citrus and chili. Served hot!	12
JAMÓN IBÉRICO DE BELLOTA	Spain's treasure, the finest grade of ham available	25
PIMIENTOS DEL PADRÓN	Padrón peppers deep fried and lightly salted	12
ENSALADILLA RUSA WITH OLIVES	Award winning "Russian Salad" by Chef Carles Abellán. Generous servings of potatoes, with tuna and olives	15
PAN CON TOMATE	Toasted Catalanian Coca bread, fresh Roma tomatoes, extra virgin olive oil and salt	8
"TAPAS 24" BIKINI SANDWICH	Toasted sandwich with black truffles, Ibérico ham and buffalo mozzarella	16
PATATAS BRAVAS	Home-made thick cut chips with "Bravas" sauce and All i Oli. Slightly spicy	12
SPANISH TORTILLA "MALLORCAN STYLE"	Spanish omelette with a creamy centre, confit potatoes, caramelised onions and chorizo	14
BARCELONETA'S BOMBA	Deep-fried breaded ball of potatoes with pork and beef filling, topped with "Bravas" sauce and All i Oli. Slightly spicy	6
CROQUETAS DE POLLO	Slow-braised pulled chicken in home-made velouté, lightly breaded and deep fried	8
CROQUETAS DE JAMÓN	Ibérico ham in home-made velouté, lightly breaded and deep fried	10
OCTOPUS GALICIAN STYLE	Octopus and potatoes dressed with olive oil and a sprinkling of smoked paprika "de La Vera"	24
CRISPY CALAMARES	Deep fried battered squid on saffron mayonnaise, freshly shaved Parmigiano-Reggiano and lemon zest	16
BUNUELOS DE BACALAO	Salted Cod fritters drizzled with honey and lemon zest	16
PESCADITO FRITO	Deep fried fish bites with citrus mayonnaise	20
GAMBAS AL AJILLO	Fresh prawns sautéed in garlic and olive oil	18

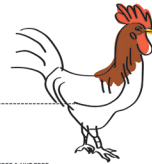


¿una TAPA?



GREAT DISHES TO SHARE

"LA FUSTA" OF SPANISH SAUSAGES & CHEESES	Sharing platter of air-floven sausages and cheeses from Spain	54
CATALANIAN ROASTED CANELÓN	A Boxing Day favourite. Meat stuffed cannelloni gratin in home-made béchamel sauce	25
SECRETO IBÉRICO WITH CREAMY MASHED POTATO	Josper grilled "Secreto" cut of the Ibérico pork. With creamy mashed potato, and chinchurrí	28
MANDON GUILLAS WITH CUTTLEFISH AND PEAS	Home-made meatballs with diced cuttlefish and peas in rich brown gravy	30
BARBEQUED RIBS EN BOSAM	Josper barbecued ribs served "Korean bossam" style with lettuce wrap	40
PAELLA DE GAMBAS AL AJILLO	Rich Spanish staple of rice, seafood stock and prawns cooked to perfection in the Josper oven	40
PAELLA VEGETARIANA	Rich Spanish staple of rice, seasonal vegetables and mushrooms cooked to perfection in the Josper oven	38



TAPAS, 24

de CARLES ABELLAN



DESSERT

BRIE CHEESE CAKE	Light airy cheese cake made with brie cheese on a cookie base	18
BURNT CHEESE CAKE	The popular cheese cake with a soft creamy centre	10
TORRIJA	Classic Spanish. Brioche soaked in cinnamon citrus cream, pan fried with butter and caramel. Chantilly cream on the side	12

CHEF'S SELECTION

ANDALUSIAN GAZPACHO	Cold refreshing soup of Roma tomatoes, capsicum and olive oil. Served with summer salsa and egg	15
CLAMS "AJILLO" IN SHERRY	Fresh clams lambéed in sherry wine with garlic, fresh artichoke and Ibérico ham	34
MUSSELS EN ROMESCADA	Fresh mussels in a rich Romescada sauce	23
EL REY DEL POLLO FRITO "KING OF FRIED CHICKEN"	Cornflakes and tortilla breaded 9-spiced boneless chicken. Served with Adobo sauce and honey mustard mayonnaise	16
ROASTED EGGPLANT	Josper roasted eggplant with cured sausage from Balearic Islands. Topped with Parmigiano-Reggiano, honey and pumpkin seeds	12
SEASONAL VEGETABLES	Josper grilled seasonal vegetables with rich nutty Romesco sauce	18
AVOCADO CON PESTO	Josper grilled avocado with pesto sauce. Topped with feta cheese and pine nuts	16
HUEVOS ESTRELLADOS WITH THICK CUT CHIPS	Hearty Spanish dish of fried eggs and home-made thick cut chips	20
IBÉRICO HAM OR CHORIZO & PADRÓN PEPPERS		

ALLERGEN INFORMATION

VEGAN	VEGETARIAN	CONTAINS NUTS
CONTAINS GLUTEN	CONTAINS SEAFOOD	CONTAINS CRUSTACEAN
CONTAINS LACTOSE	CONTAINS PORK	CONTAINS BEEF

All prices subject to 7% GST