



Tapas

These little tastes of Spanish gastronomy are to share between friends, enjoy at any time & any occasion traditionally accompanied by a good wine or beer. Ideal to enjoy before your main course arrives.

Olives (GF DF V VV) Marinated Spanish olives with garden herbs	\$12
Toasted Organic Seeded Sourdough (DF V VV) (GF on request) Grizzly bakery bread with Catalan style crushed tomato & extra virgin olive oil to drizzle (4 slices)	\$12
Chilli Roasted Pumpkin (GF DF V VV) on caramelised onion hummus with sesame	\$12
Organic Chicken Liver Pate Served with pickles, crostini & red currant jam	\$14
Artichokes Hearts (GF DF V VV) Marinated in fennel, garlic & lemon	\$15
Mushroom Croquetas (V contains rennet) Mushroom & Parmesan cheese croquettes (4 units) + additional Croqueta \$4.50	\$19
Chicken Croquetas Free range chicken & cured ham croquettes (4 units) + additional Croqueta \$4.50	\$19
Serrano ham (DF) (GF on request) Cured ham with tomato dip and two tasted bread slices	\$21
Fresh Chorizo a la parrilla (GF DF) our own award-winning Chorizo Garcia sliced & chargrilled	\$19
Eggplant fries (DF GF V) with garden collected from our garden	\$14
Patatas Bravas (DF GF V) hand cut agria wedges with oven roasted capsicum tomato dressing & alioli	\$14

Soups & Salad

Seasonal Vegetable Soup (V) (GF on request) served with a slice of sourdough bread	\$12 Small	\$18 Large
Garden Salad (GF DF V VV) Leafy greens with beetroot, orange & garden treasures Heirloom Tomato Salad (GF, V) with grilled mozzarella, basil & lemon infused olive oil	\$11 Small	\$16 Large

Calamari a la Andaluza (GF DF) \$19 Morsels dusted in pimentón & flash fried served with aioli
Prawns al ajillo (GF DF) \$22 Wild Australia banana prawns pan-fried in their shell, smothered in garlic & olive oil, hint of chilli (4 units)
Clams a la Marinera (GF DF) \$26 Cloudy Bay Clams steamed in sofrito & stock (Subject to availability)

SHARING PLATTERS

TAPAS TASTING SELECTION

\$35 Chorizo, Chicken & Cured ham Croquetas, Calamari, Garlic tiger Prawns, Patatas Bravas, tomato & mozzarella salad with green goddess dressing + additional Chicken Croqueta \$4.50
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VEGETARIAN TASTING SELECTION \$32

Chilli roasted pumpkin, artichokes, mushroom & parmesan croquetas, patatas bravas, eggplant fries, tomato & mozzarella salad with green goddess dressing +additional Mushroom Croqueta \$4.50
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Deli charcutería board Serrano ham, grilled chorizo, cold tea smoked venison, gherkins, chicken liver pate, toasted bread & chutney	\$34
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Cheese board With pear & fig chutney, crackers & treats	
one cheese	\$24
two cheeses	\$34
three cheeses	\$44

(GF) Gluten Free ingredients (DF) Dairy Free (V) Vegetarian (VV) Vegan
Please inform your waiter about any dietary requirements



Main Dishes

Fish of the Day \$37

The chef's whim, with flavours from the garden

North Canterbury Venison Rump (GF DF) \$37

Sous-vide medium rare finished on the char-grill served with cherry coulis, gourmet potatoes, braised cabbage & seasonal greens

Free Range Pork Belly \$35 (GF on request)

with home glaze, date puree, cumin & saffron oil and saffron mash

Cordero Asado – Slow Roasted Lamb Shoulder (GF DF) \$49

Slow roasted Canterbury lamb shoulder served with freshly picked rosemary, Abuela's red wine reduction, gourmet potatoes and seasonal vegetables

Zarzuela de Mariscos – Seafood Casserole (DF) \$43

Fresh fish & seafood including wild Australian banana prawn, clams & mussels cooked in a sofrito of onion & tomato, almond picada & garlic with a slice of sourdough bread

Paella de Marisco for two – House Speciality (GF DF) \$45pp *Minimum order for two people* \$90

Seafood including wild Australian banana prawn, clams, mussels & calamari cooked following Javier's special recipe with, tomatoes, vegetables, saffron & calasparra rice
Please allow 25 minutes minimum cooking time

Vegan Zarzuela (DF V VV) \$30

Banana blossom, eggplant, courgette, capsicum & mushroom casserole with tomato sofrito & almond picada

Vegetarian Paella (GF DF V) (VV on request) \$35

Show-casing seasonal produce fresh from our garden

Angus Beef (GF)

Peter Timbs steaks, grilled to your liking with shallot butter or *naked*

Angus Ribeye 250gm \$44

Angus Fillet 180gm \$44

Served with your choice of two sides:

gourmet potatoes or *fries*

seasonal veg or *salad*

add Abuela's red wine reduction sauce (GF DF) +\$4.5

Sides \$11

Garden side salad (GF DF V VV)

Seasonal veg (GF DF V VV)

Saffron potato mash (GF)

Herbed gourmet potatoes (GF DF V VV)

Hand cut agria Fries with tomato sauce (GF DF V VV)

Toasted organic seeded sourdough bread slice (DF VV) \$3

House made Alli oli +\$3

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Desserts

Affogato *(GF on request)* \$13

Vanilla bean ice cream served with a shot of espresso
with a liqueur of your choice + \$6

Crema Catalana *(GF on request)* \$16

Our house speciality. Traditional Spanish set custard with hints of lemon, vanilla & cinnamon, topped with caramelised sugar

Tarta de Santiago – Almond Tarte *(GF) (DF on request)* \$16

The famous spongelike Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela dusted in icing sugar, with vanilla ice-cream served with a glass of Pedro Ximenez + \$6

Sorbet y Fruts *(GF DF V VV)* \$16

NZ natural lemon sorbet with fresh seasonal fruit & lemon verbena riesling syrup, chocolate soil

Cheese board served with pear & fig chutney, crackers & treats
one cheese \$22 two cheeses \$32 three cheeses \$42

To Finish

Pedro Ximenez Dulce Sherry	12
Grant Burge Tawny Port	12

Digestifs

Spanish Lepanto Gran Reserva Brandy	14
Delamain Cognac Grande Champagne (pale & dry)	19

Jameson Irish Whisky	12
Johnny Walker Black Label	14
Talisker 10 year single malt	15
The Dalmore 12 year old single malt	16

Liqueurs

Amaretto – Grand Marnier – Drambuie – Baileys – Cointreau – Kahlua – Tia Maria	12
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Liqueur Coffee

Irish Coffee – a shot of Jamesons & thickened cream or your choice of any of our liqueur selection above	16.5
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Coffee

Short black – Long black – Americano	5
Flat white – Latte – Cappuccino	6
Mochaccino – Chai Latte – Hot Chocolate	6.5
Oat milk – Soy – decaf – large – extra milk – vanilla syrup	0.5
Fluffy	1.5

Harney & Sons Fine Tea	5
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Dorchester Breakfast – Earl Grey Supreme – Chamomile –
Jasmine Green – Organic Passion Plum - Fresh Garden Mint