



Since 2015
Bienvenidos a nuestra casa

FOOD DRINKS MENU





LITTLE PLATES-KIDS MEALS

DELI BOARDS-SALADS



VN: VEGAN GF: GLUTEN FREE V: VEGETARIAN

PLATOS PENQUEÑOS

LITTLE PLATES/STARTERS

CEVICHE [GF] 20
SHRIMP MARINATED IN LIME, WITH SPANISH SALSA (CUCUMBER, TOMATO, AVOCADO, ONION), SERVED WITH CORN CHIPS.

PAN Y TOMATE [V/VN] 14
SOURDOUGH BREAD TOPPED W/ CHAR GRILLED TOMATO CRUSHED, OLIVE OIL & HERBS MIX (4)

SYDNEY ROCK OYSTERS [GF] 26
OSTRAS DE SYDNEY (3)
FRESHLY SHUCKED LARGE OYSTERS SERVED WITH HOME-MADE SPANISH SALSA, LEMON, OLIVE OIL, AND CLASSIC MIGNONETTE.

SMOKED SALMON TARTARE [GF] 18
TARTAR DE SALMÓN AHUMADO
SMOKED SALMON WITH ONION, CAPERS, SOUR CREAM, AND AVOCADO, SERVED WITH CRACKERS.

PITTA BREAD & TRIO OF DIPS [V] 19
PAN DE PITTA CON DIPS Y ACEITUNAS (4)
PITTA BREAD WITH HUMMUS, TZATZIKI, ROMESCO DIP, AND MARINATED MIXED OLIVES.

SPANISH GARLIC BREAD [V] 12
PAN DE AJO ESPAÑOL (4)
SPANISH-STYLE GARLIC BREAD TOPPED WITH MANCHEGO CHEESE AND GARLIC BUTTER.

DELI BOARD

SPANISH CURED MEATS

CHARCUTERIE BOARD [GF/P] 36
SPANISH CURED MEAT CUTS (JAMON SERRANO, LOMO, SALAMANCA), OLIVES, MANCHEGO CHEESE, SEASONAL FRUITS, CRACKERS & BREAD

SALADS

(ENSALADAS)

MEDITERRANEAN SALAD [GF/V/VN] 17
ENSALADA MEDITERRÁNEA
CRISP LETTUCE, TOMATOES, CUCUMBER, RED ONION, CARROT, CAPSICUM, FETTA CHEESE, OLIVES WITH LEMON VINAIGRETTE DRESSING.

CLASSIC CAESAR SALAD [V] 18
ENSALADA CÉSAR
CRUNCHY LETTUCE, JAMON, PARMESAN, SOFT-BOILED EGG, CROUTONS, AND CAESAR DRESSING.
• ADD CHICKEN: +7
• ADD LAMB: +8
• ADD SMOKED SALMON: +9

KIDS MEALS

NIÑOS (ONLY FOR KIDS 12 OR UNDER)

[ALL MEALS \$15]

CHICKEN SCHNITZEL
FRIED CHICKEN TENDERLOIN SCHNITZEL SERVED WITH FRIES AND TOMATO SAUCE.

LINGUINE NAPOLITANA
CLASSIC LINGUINE WITH A RICH TOMATO BASED NAPOLITANA SAUCE & PARMESAN CHEESE.

FISH & CHIPS
CRISPY BATTERED FISH SERVED WITH FRIES, LEMON, AND TOMATO SAUCE.

KIDS CHEESEBURGER
JUICY BEEF PATTY WITH MELTED CHEESE IN A SOFT BUN, SERVED WITH FRIES AND TOMATO SAUCE.
(KIDS BURGERS: BUN, PATTIES & CHEESE ONLY, NO VEGES OR GREENS)

TAPAS

TAPAS LABELED "GF" ARE NATURALLY GLUTEN-FREE, THOUGH THE ACCOMPANYING BREAD MAY NOT BE. AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU, PLEASE INFORM US OF ANY DIETARY REQUIREMENTS OR ALLERGIES TO ENSURE WE ACCOMMODATE YOUR NEEDS.



DE LA MONTANA

TAPAS FROM THE LAND

	BEEF EYE FILLET [GF] <i>FILETE DE TERNERA</i> 150G GRASS FED BEEF EYE FILLET W/ CHIMICHURRI, MEDITERRANEAN SALAD, PATATAS, AND AIOLI.	28
2	CRISPY PORK BELLY [GF, P] <i>VIENTRE DE CERDO (4)</i> CRISPY GOLDEN PORK BELLY SERVED WITH TANGY APPLE JAM & CHERRY GASTRIQUE	24
6	CROQUETAS DE JAMON Y MANCHEGO [P] DEEP FRIED JAMON, MANCHEGO & BECHAMEL CROQUETTES TOPPED W/ CRISPY JAMON & AIOLI (4)	19
9	LAMB SKEWERS [GF] <i>PINCHOS DE CORDERO (3)</i> CATALAN STYLE LAMB BACKSTRAP SKEWERS W/ TZATZIKI, MEDITERRANEAN SALAD, AND LEMON.	22
3	ALBONDIGAS CON ROMESCO [GF] SPANISH STYLE BEEF MEATBALLS STUFFED W/ MANCHEGO CHEESE IN RICH ROMESCO SAUCE (6) * CONTAINS ALMONDS	18
	SPANISH STYLE CHICKEN WINGS <i>ALITAS DE POLLO (6 WINGS)</i> CRISPY FRIED CHICKEN WINGS MARINATED IN SMOKED PAPRIKA, GARLIC, AND OLIVE OIL TOSSED W/ MOJO PICÓN SAUCE (SMOKY, SPICY KICK), SERVED WITH LEMON WEDGES AND AIOLI.	18
	GRILLED CHICKEN TENDERLOIN [GF] <i>POLLO A LA PARRILLA (150G)</i> MARINATED CHICKEN WITH CHIMICHURRI, MEDITERRANEAN SALAD, FRIED POTATOS AND GARLIC AIOLI.	16
	CHORIZO A LA SHERRY [GF] ASTURIAN PORK CHORIZO PAN FRIED W/ SPANISH DRY SHERRY & SIDE BREAD	17
5	EMPANADILLAS DE CARNE SPANISH SLOW COOKED BEEF PASTRIES W/ SALSA PICANTE (4)	16

TAPAS DEL MAR

TAPAS FROM THE SEA

	PAN SEARED SCALLOPS [GF, P] <i>VIEIRAS CON CHORIZO Y ROMESCO (3)</i> PAN-SEARED SCALLOPS W/ SMOKY ROMESCO SAUCE ON TOP OF FRIED CHORIZO SLICES. *ROMESCO IS MADE OF CAPSICUM	24
10	GAMBAS AL AJILLO [GF] TIGER PRAWNS COOKED W/ EXTRA VIRGIN OLIVE OIL, CHILLI, TOMATO, GARLIC, ONION, PARSLEY & SIDE BREAD (6)	22
	GAMBAS CON CREMA [GF] TIGER PRAWNS COOKED IN WHITE WINE, CREAM, GARLIC & SHALLOT SERVED W/ BREAD (6)	22
4	CROQUETAS DE BACALAO SALTED ATLANTIC COD FISH & POTATO CROQUETTES WITH HUMMUS & AIOLI. (4)	20
	PULPO A LA PLANCHA [GF] SLOW COOKED TENDER OCTOPUS W/ FRIED POTATOES, HERBS SPICES & LEMON	21
	MEJILLONES A LA MARINERA [GF] MUSSELS & CLAMS COOKED W/ WHITE WINE, BRAVAS SAUCE, SHALLOTS, GARLIC & SIDE BREAD	19
7	CALAMARES AL PIMENTÓN SMOKED PAPRIKA SALTED SQUID W/ ANDALUSIAN SPICES & AIOLI	17
	SARDINAS FRITAS DEEP FRIED & SPICE FLOURED WHOLE SARDINES W/ AIOLI & LEMON (4)	18

THE BREAD SERVED W/ MOST OF THE TAPAS IS NOT GF, PLEASE ADVISE OUR STAFF FOR GF BREAD

DEL JARDÍN



FROM THE GARDEN

*VEGAN OPTIONS AVAILABLE

1	PATATAS BRAVAS CON AIOLI [GF,V,VN] HOMEMADE CRISPY FRIED POTATOES W/ MILD BRAVAS SAUCE & AIOLI	13	CROQUETTES DE PAELLA [V] CROQUETTES DE PAELLA (4) CRISPY SAFFRON RICE CROQUETTES STUFFED W/ MANCHEGO CHEESE, SERVED W/ AIOLI.	16
	CRISPY EGGPLANT [V] <i>BERENJENA CRUJIENTE (4)</i> DEEP FRIED MARINATED EGG PLANTS DRIZZLED W/ HONEY, FETTA CHEESE SERVED W/ AIOLI SAUCE.	16	HALOUMI LA PARRILLA [GF,V] <i>HALLOUMI A LA PARRILLA (4)</i> GRILLED HALLOUMI W/ WATERMELON SLICES, DRIZZLED W/ ROSEMARY HONEY & LEMON.	16
	STUFFED ZUCCHINI FLOWERS [V] <i>FLORES DE CALABACÍN RELLENAS (3)</i> ZUCCHINI FLOWERS STUFFED W/ MANCHEGO & RICOTTA CHEESE SERVED W/ BRAVAS SAUCE	20	CHAMPIÑONES CON AJO [GF,V,VN] A VARIETY OF SEASONAL MUSROOMS, SAUTÉED IN GARLIC, WHITE WINE, SPINACH & PARSLEY	17

THE NUMBERS IN BOXES REPRESENT THE CORRESPONDING PICTURES OF DISHES ON OUR MENU.

TAPAS ARE SMALL, SHAREABLE PORTIONS, SIMILAR TO ENTRÉES. FOR A MEAL, WE RECOMMEND 2 TO 3 TAPAS PER PERSON. IF YOU'RE ORDERING PAELLA, A COMMON SERVING INCLUDES 1 TAPA PER PERSON ALONG WITH PAELLA FOR TWO, FOLLOWED BY DESSERT TO SHARE.



SHARING PLATTERS - SIDES

SHARING PLATTERS TYPICALLY REQUIRE 25 TO 30 MINUTES TO PREPARE, PLUS ADDITIONAL WAIT TIME DURING BUSY HOURS. THEY ARE SERVED ALL AT ONCE, WITH PATATAS BRAVAS AND SALAD PROVIDED AS STARTERS WHILE YOU WAIT.

A MINIMUM ORDER IS FOR TWO PEOPLE, WITH ADDITIONAL SERVINGS AVAILABLE PER PERSON.



VN: VEGAN GF: GLUTEN FREE V: VEGETARIAN P: PORK

SHARING PLATTERS

PLATO DE MARISCOS

SEAFOOD PLATTER W/ VARITEY SEAFOOD TAPAS:

GARLIC PRAWNS, CALAMARI, MUSSELS, GRILLED OCTOPUS, COD CROQUETTES, SARDINES & RICE. SERVED W/ PATATAS BRAVAS & SPANISH MIXTA SALAD.

PRICE FOR 2 PEOPLE 96
ADDITIONAL PERSON 48 PP

PLATO DE CARNE

MEAT PLATTER W/ VARITEY MEAT TAPAS:

LAMB SKEWERS, MEATBALLS, CHORIZO, PORK BELLY, CHICKEN, & JAMON CROQUETTES. SERVED WITH RICE, PATATAS BRAVAS, & SPANISH MIXTA SALAD.

PRICE FOR 2 PEOPLE 94
ADDITIONAL PERSON 47PP

PLATO MIXTO

CHOICE OF 3 SEAFOOD TAPAS & 3 MEAT TAPAS FROM THE TAPAS MENU W/ SIDE OF PATATAS BRAVAS, SALAD, RICE & BREAD

PRICE FOR 2 PEOPLE 98
ADDITIONAL PERSON 49PP

SIDES

SAFFRON RICE [GF/V/VN]	10
ULTRA CRISPY CHIPS [GF/V/VN]	10
STEAMED VEGETABLES [GF/V/VN]	13
TOASTED PLAIN BREAD [V/VN]	8
TRUFFLE PARMESAN FRIES [GF/V]	14
GF BREAD W/ OLIVE OIL [V/VN/GF]	10





13



14



15

PAELLA - MAINS - DESSERTS

A TRADITIONAL SPANISH RICE DISH ORIGINATING IN MID-19TH CENTURY VALENCIA, PAELLA IS MADE WITH SAFFRON AND A VARIETY OF PROTEINS. OUR PAELLAS ARE FRESHLY PREPARED TO ORDER, SO PLEASE ALLOW UP TO 25 MINUTES WHILE YOU ENJOY YOUR TAPAS. A MINIMUM ORDER IS FOR TWO GUESTS, WITH THE OPTION TO ADD MORE SERVINGS AS NEEDED.

PAELLA

PAELLA DE LA HUERTA [GF/VN]

ZUCCHINI, CAULIFLOWER, BEANS, BROCCOLI, MUSHROOMS, CARROTS, GREEN PEAS & PAELLA SAUCE

PRICE FOR 2 PEOPLE 40
ADDITIONAL PERSON 20PP

PAELLA SERRANA [GF]

CHICKEN THIGH, PORK CHORIZO, GREEN PEAS, CHICKEN STOCK & PAELLA SAUCE

PRICE FOR 2 PEOPLE 48
ADDITIONAL PERSON 24PP

11 PAELLA DE MARISCO [GF]

FRESH SEAFOOD PAELLA W/ MUSSELS, TIGER/KING PRAWNS, CALAMARI, OCTOPUS, FISH, SEAFOOD STOCK, GREEN PEAS & PAELLA SAUCE

PRICE FOR 2 PEOPLE 52
ADDITIONAL PERSON 26PP

14 PAELLA MIXTA [GF]

COMBINATION OF FRESH SEAFOOD, CHICKEN THIGH, PORK CHORIZO, SEAFOOD STOCK, PEAS & PAELLA SAUCE

PRICE FOR 2 PEOPLE 58
ADDITIONAL PERSON 29PP

PAELLA ARROZ NEGRA [GF]

BLACK SQUID INK PAELLA W/ SQUID, PORK CHORIZO, KING PRAWNS, MUSHROOMS, FRESH SEAFOOD, GREEN PEAS & SEAFOOD STOCK

PRICE FOR 2 PEOPLE 60
ADDITIONAL PERSON 30PP

MAINS

IBERIAN BBQ PORK RIBS [GF, P] [HALF RACK] 39

SLOW-COOKED PORK RIBS GLAZED W CANARY ISLAND SMOKY MOJO BBQ SAUCE, BALANCE OF SWEET BBQ RICH & MILD SPICE.

15 SPANISH STYLE LAMB SHANKS [GF] 36

SLOW-BRAISED LAMB SHANKS IN RED WINE, CHICKEN STOCK, & SPANISH SMOKED PAPRIKA, W/ CAPSICUM, CELERY, CARROTS, & TOMATOES

12 GRILLED BARRAMUNDI [GF] 35

W/ ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL (200G)

SURF & TURF [GF] 41

GRILLED BLACK ANGUS GRASS-FED EYE FILLET, W/ GARLIC BUTTER PRAWNS, MUSHROOM SAUCE. SERVED W/ CREAMY MASHED POTATOES & SAUTÉED GREEN BEANS. (270-300GM)

13 LINGUINE SEVILLIANA 34

LINGUINE TOSSED WITH KING PRAWNS, CALAMARI, MUSHROOMS, SPINACH, AND PARMESAN, FINISHED WITH SAFFRON AND A DRIZZLE OF TRUFFLE OIL.

*CHOICE OF RED BRAVAS SAUCE OR CREAMY WHITE WINE MUSHROOM SAUCE.

*VEGETARIAN OR CHICKEN OPTIONS ARE AVAILABLE.

DESSERTS

CHURROS CON CHOCOLATE [V] 16

SPANISH CRISPY DOUGHNUTS TOSSED IN CINNAMON SUGAR AND SERVED WITH WARM DIPPING CHOCOLATE SAUCE & VANILLA ICE CREAM (4)

CREMA CATALANA [GF/V] 17

CLASSIC SPANISH DESSERT INFUSED WITH A HINT OF CITRUS & CINNAMON

TARTE DE QUESO [V] 20

TRADITIONAL BASQUE CHEESECAKE SERVED WITH A RED BERRY COMPOTE & VANILLA ICE CREAM

THE NUMBERS IN BOXES REPRESENT THE CORRESPONDING PICTURES OF DISHES ON OUR MENU.



VN: VEGAN GF: GLUTEN FREE V: VEGETARIAN