



Entrees - Tapas –Mezze

Bread and Dips 12.5

Turkish Bread with Parsley Garlic Butter, Olive Oil and Balsamic Vinegar 7.5

Spanish Almonds (V) House smoked, roasted & lightly salted almonds 6

All Tapas below at 10.5 each Three Tapas at 29 Four Tapas at 38 Five Tapas at 47.5

**Please note that our Tapas sizes are way bigger than traditional Tapas sizes*

Patatas Bravas (V) Perfect roasted potatoes smothered with a traditional salsa picantesauce and aioli

Spanish Beef Meatballs served with a spicy tomato sherry salsa

Mixed Marinated Olives and Feta (V) marinated in olive oil, fresh herbs and bread

Spanish Tomato Bread (V) toasted & rubbed with garlic, topped with fresh tomato, Sheep Feta cheese and Serrano Ham, dressed with smoked Spanish paprika (*can be vegetarian Tapa option without Serrano Ham*)

Dolmades (V) vine leaves stuffed with rice, currants, pinenuts and served with strained yoghurt and lemon

Garlic Prawns peeled prawns simply sautéed with a roasted garlic butter and served with croutons

Deep Fried Salt and Pepper Squid lightly deep fried and served with lemon aioli

Hummus Plate (V) homemade hummus with tomato salsa and warm pita bread

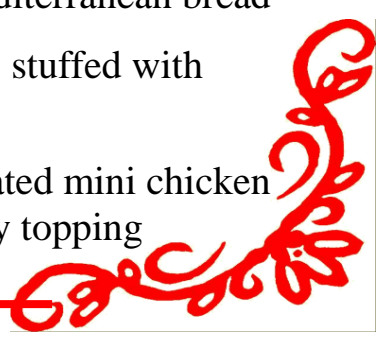
Pan-fried Spanish Chorizo Sausage with fried garlicky croutons

Marinated Fetta filled Red Cherry Peppers (V) with wood fired bread and olive oil

Spanish Sarrano Ham Cured Spanish mountain ham with Mediterranean bread

Medjol Dates with Almonds and Serrano Ham Medjol Dates stuffed with roasted almonds & wrapped in Jamon Serrano

Chicken Mini Buffalo Drums Spanish smoked paprika marinated mini chicken wing drums, oven roasted, served with sticky sweet chilli sherry topping





Raciones-Bigger Tapas/Mezze/Entrees

Scallop and Prawn Empanadas Oven baked filo pastry stuffed with scallops, prawns, potato mash and light cream cheese, served on green salad 18.5

Serrano Ham with mesclun greens and shaved parmesan 50grm 19.5

Steamed Mussels Limons famous. New Zealand green lipped mussels steamed with ginger & sweet chilli and finished with Methode Traditionnelle 16.5

Garlic Prawns Peeled Prawns sautéed and served with roasted garlic butter and served with pita bread 17.5 with Spanish Chorizo 19.5

Crema de Calamares Poached in a garlic and shellfish crema, finished with a touch of tomato sofrito sauce and Mediterranean Bread 16.5 with Spanish Chorizo 19

Portuguese Chicken Livers Chicken livers fried and sautéed with olive oil, ruby port, mushrooms, onion and served with pita bread 16

Platters

Tapas/Mezze/ Degustation Platter to Share Chef's generous selection of Tapas Platter with Ham Wrapped Medjool Dates, Smoked Almonds, Grilled Chorizo, Dolmades, Feta Filled Red Cherry Peppers, Meatballs, Chicken Drums, Cold Meat, Hummus, Pita and Mediterranean Bread

For two 39.5 For four 77.5 For six 110

Spanish/ Mediterranean Seafood Platter to Share Chefs generous selection of Seafood Platter with Peeled Prawns, Scallops, Green Lip Mussels, Smoked Salmon, Grilled Blue Cod and Calamares served on green salad, aioli dipping and pita bread

For two 59 With Half CRAYFISH *85 With WHOLE CRAYFISH* 119

Sides at 6.5 Golden Fries /Side Salad /Seasonal Vegetables /Mediterranean Bread

