

Snap a Picture!

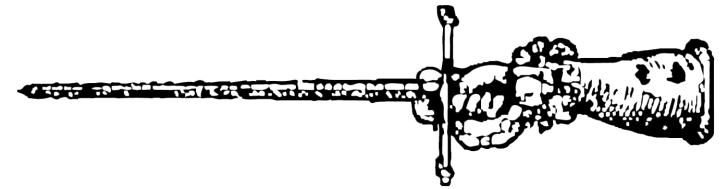
Snap a picture of your tapas or cocktails and tag us on Instagram or Facebook for a chance to win a \$50 voucher!



@TheSpaniardtapasbar



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THE SPANIARD

BOOKINGS AND FUNCTIONS

functions@thespaniard.com.au

OPENING HOURS

Wednesday 5pm - late

Thursday 5pm - late

Friday 4pm - midnight

Saturday 12pm - midnight

Tapas

Paprika spiced almonds VEG GF DF	\$7
House marinated olives VEG NF GF DF	\$7
Tomato bread GFO VEG DF NF Add roasted vegetables \$3.00	\$5
Spanish white anchovies, pickled tomato, chives, oil and charred baguettes	\$12
Charred flat bread, artichooke labneh and dukkah V VGO	\$15
Patatas bravas, twice cooked potato, brava sauce and paprika VEG DF NF GF	\$10
Grilled Chorizitos, served with apple and saffron compote GF	\$16
Croquettes of your choice meat or vegetable, please ask our friendly staff for the weekly flavours NF	\$15
Pan fried harrisa baby squid with guindilla aioli and lemon	\$17
Medaley of beetroot, labneh, peach, rocket, sherry vinaigrette V VGO	\$17
Raddichio, witlof, orange, almonds, Spanish onions and manchego cheese V VGO	\$16

Gin & Tonica

1. Choose your Gin

	Single	Double
Haymans Sloe	13	22
Boudier Saffron	13	22
Siderit	13.5	24
Martin Millers	14	26
Jinzu	14	26
Hendricks	14	26
Archie Rose Dry Gin	15	27
Four Pillars Rare Dry Gin Mare	14	26
Haymans Old Tom	15	27
West Winds	16	28
Sipsmith	16	28
Tanqueray 10	17	32
Ferdinands Saar	20	38
Monkey 47 Sloe	20	38
Monkey 47	21	40

2. Choose your Tonic

Fever Tree Elderflower	Fever Tree Mediterranean
Fever Tree Indian	Fever Tree Naturally Light
Fever Tree Aromatic	Fever Tree Lemon

3. Choose any two Botanicals or let us match the flavours

Cloves	Star Anise	Orange
Basil	Strawberries	Black Pepper
Juniper Berries	Mint	Cucumber
Lime	Lemon	Grapefruit
Rosemary	Olives	Thym

Cerveza & Cidra

Draught

The Spaniard Lager		4.0%	\$9.5
Stone and wood Pacific Ale		4.4%	\$11.5
Estrella Samm Pilsner		4.6%	\$12
Funk Cider		5%	\$11

Packaged Beer

Heineken Zero	Lager	0.0%	\$8.5
Peroni Nastro Azzurro	Lager	5.1%	\$9
Furphy	Ale	4.4%	\$10
Corona	Lager	4.6%	\$10
Rogers Little Creatures	Smooth Amber	3.8%	\$10
Mountain Goat Pale Ale	Pale Ale	5.2%	\$12.5
Alhambra 1925	Lager	6.4%	\$12
Feral Hop Hog	IPA	5.8%	\$12
Pirate Life Mosaic	IPA	7.0%	\$15
Mismatch Lager	Lager	4.5%	\$8

Packaged Cider

Hills Apple and Ginger Cider	Cider	5.0%	\$11
Hills Pear Cider	Cider	4.5%	\$11

Tapas

Chicken liver parfait, pickled rhubarb and toasted bread GF	\$16
Confit mushroom, goats curd, Majado and crumb migas VEG GFO DF	\$15
Pimenton roasted cauliflower florets, cumin and pinenut VEGAN GF DF	\$14
Salmon ceviche, mandarin vinaigrette, jalapeno, cucumber and dill DFO GF	\$22
Sizzling garlic and chilli local prawns DF GFO	\$24
Crispy pork belly, Cauliflower cream, apple and tamarind sauce DF GF	\$18

Board

Iberico ham aged for 36 months and grilled tomato bread	\$25
Selection of Spanish cured meats with tomato bread	\$26
Selection of Spanish cheese, lavosh and fruit paste	\$27
Selection of Spanish cheese, cured meats and condiments	\$90

Paellas

- Minimum two servings -

Our Paella is made fresh so please allow 20 minutes.

Vegetarian Paella GF VEGAN NF DF Vegetarian Paella of seasonal, rosemary-infused vegetables	\$20pp
Paella Valenciana GF DF Traditional Valencian paella with chicken and green beans	\$22pp
Squid ink Paella GF DF NF Squid ink Paella with cuttlefish, scallops, peas and aioli	\$23pp
Seafood Paella GF DF NF Seafood Paella with local prawns, squid, mussels and clams	\$24pp

Sweets

Churros , warm chocolate sauce and cinnamon NF	\$12
Caramelised white chocolate parfait , with turrón and cava pears	\$12

Cócteles

Salted Caramel Espresso Martini The classic with a twist	\$19
Hemingway Spritz Rum, grapefruit and cherries in a bubbly cava spritz	\$18
Paprika Margarita Tequila, agave, lime, salt and a hit of Spanish paprika	\$19
Rum Boulevard Hazelnut and rum with bitter Campari	\$19
Gingerbread Martini Spiced rum, Licor 43, pineapple, and gingerbread spices	\$20
Vanilla Hibiscus Pisco Sour Pisco, hibiscus tea syrup, lemon, egg white	\$20
Coo-ee Special Gin, almond and lemon with a smooth hit of absinthe	\$20
Passionfruit Mojito Rum, mint and passionfruit	\$20
Cyanide Rum, almond, orange and coffee notes in this deadly drink	\$20
La Medicina Latina Mezcal, lime, honey and ginger	\$21
Spanish Negroni A Spanish twist on the Italian classic with PX aged whiskey	\$22
Spanish Martini Gin Mare martini with jamón (cured meat), olives	\$24

Sangria

Sangria (Tinto) gls/jug

Our weekly red wine sangria recipe with our selection of seasonal fruit, liqueurs, house tempranillo and spices. \$11/45

Sangria (Blanco) \$10/40

Our weekly white wine sangria recipe with fresh citrus and fruit juices, liqueurs, house Verdejo and spices

Fish Bowls

White Peach Sangria \$45

Peach vodka and Schnapps with white wine and peaches

Rum Runner \$55

Rum, rum, rum and more rum with some fruit thrown in for good measure

Big Ol' Iced Tea \$60

Our take on the classic, vodka, rum, tequila, Cointreau and apricot brandy

Cafe, Te, Dulces, Brandy Y Apéritifs

Apéritifs

Fino "Inocente" from Valdespino. 375ml. \$50
Palomino, D.O. Jerez.

Manzanilla "La Guita" from Valdespino. 375ml. \$12.5/40
Palomino, D.O San Lucar de Barrameda.

Oloroso "Don Nuno" from Lustau. 375ml. \$17/65
Palomino, D.O. Jerez.

Dulces

Pedro Ximenez "Aurora" \$10
Pedro Ximenez D.O. Jerez

2010 "Jorge Ordoñez No1" 375ml. \$15
Moscatel, D.O. Malaga.

"East India" Solera from Lustau. 500ml. \$11
Palomino, D.O. Jerez.

Brandy

"Jaime I" Brandy from Torres. \$15

"Cardenal Mendoza" Solera Gran Rerva. \$17

Orujo Blanco or Orujo De Hierbas from Castro Martin \$14

Cafe Y Te

Coffee \$4.5

Tea \$4.5

Hot Chocolate \$4

Vino Tinto

Pinot Noir Style, Fruity and Fresh Red Wine

2013 La Multa Old Vine \$10/45
Garnacha D.O. Navarra.

2017 Proyecto Garnacha "Salvje Moncayo" \$75
Garnacha D.O. Ribera de Queiles.

Classic Rioja Style Red Wine

2013 Gran Fuedo Crianza \$13/60
Tempranillo, Garnacha, Cabernet, Merlot D.O. Navarra.

2012 El Pacto Crianza \$95
Tempranillo, D.O.Ca. Rioja

2009 Lopez De Haro Gran Reserva \$130
Tempranillo, D.O.Ca. Rioja

Sangiovese Style, Medium Body, Elegant, Balanced Red Wine

2017 Matsu "El Picaro" \$13.5/65
Tempranillo

2018 Azul Y Garanza "Tres " Organic \$14/65
Tempranillo, D.O.C. Navarra.

Cabernet Style, Full Body and Voluptuous Red Wine

2014 Aroa Juana \$14/65
Cabernet Sauvignon y Merlot D.O. Navarra.

2010 Tanit \$95
Garnatxa, Samsó. D.O. Montsant.

Fresh and Light Rose Wine

2018 Lopez De Haro Rosado \$11/50
Garnacha Tinta, Tempranillo, D.O.Ca. Rioja.

Vino Blanco

Pinot Grigio Style, Light and Fresh White Wine

2018 Terras Gauda Abadía San Campio \$13.5/65
Albariño D.O. Rias Baixas.

2018 As Laxas \$70
Albariño D.O. Rias Baixas.

Moscato Style Aromatic and Fragrant White Wine

2017 Torres Vina Esmerelda \$11/50
Moscatel y Gewürztraminer D.O. Catalunya.

2016 Aroa Laia \$65
White Grenache, D.O. Navarra.

Sauvignon Blanc Style, Crisp and Aromatic White Wine

2018 Castillo Del Moro \$10/45
Airen, Sauvignon Blanc. Castilla.

2018 Menade Organic \$65
Verdejo, D.O.C. Rioja.

2018 Marko \$80
Hondarrabi Zuri, D.O. Bizkaiko Txakolina.

2015 Antonio Montero Autor \$100
Treixadura, Torrontes, Loureira y Albariño D.O.Ca. Ribeiro.

French Chardonnay style, Elegant and Creamy White Wine

2018 Daimon Blanco \$13.5/65
Viura, D.O.Ca. Rioja.

2018 Las Cepas De Paco "El Reflejo " \$95
Palmino, Sanlucar de Barrameda.

Cava

2018 Duc De Foix Cava Brut \$11/50
D.O. Cava.

Funambul Brut Nature (Organic) \$65