

Meninas Grill

We're inspired to bring the vibrant flavours of the Spanish culture to Perth.

At Meninas Grill, we artfully combine the best of Spanish gastronomy with innovative, authentic recipes to offer a truly unique dining experience. Our dedicated team crafts flavourful dishes that invite patrons to fully immerse themselves in Spain's diverse and rich culinary traditions.



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Signature Cocktails

MARBELLA FIZZ

25

Light and floral with orange blossom and maraschino liquor, topped with soda and egg white for a delicate frothy texture.

EXPRESO IBÉRICO

21

Deep and rich, with strong espresso flavours balanced by brandy and a creamy Licor 43 foam for a sweet, aromatic finish.

MOJITO DE GASPAR

23

Classic mojito notes with added depth from Falernum and rum mix, brightened by lime and topped with ginger ale for a slightly spicy twist.

BIEN AVENTURADO

25

Fruity and spicy, with pisco and apricot brandy balanced by fresh raspberries and a honey-chili syrup for a kick of heat.

BREAKFAST IN ANDALUCÍA

24

Bright and tangy with fresh orange-infused vodka, balanced by peach puree and bitter orange marmalade for a slightly tart, fruity finish.

LA CLEMENTINA

22

Citrusy and refreshing with strawberry-infused tequila and manzanilla sherry, bringing together sweet and savory notes.

EL TORITO

26

Creamy and tropical, with Gin, Bailey's, white chocolate, cinnamon sugar and milk.

BCN SOUR

22

Bold and zesty with rye whiskey and a float of Catalan vermouth, adding depth and complexity to this modern take on the classic whiskey sour.

MEDITERRANEAN SMASH

23

Fresh and herbal, with a blend of Mediterranean gin infused with dill, balanced by lemon and basil, finished with honey-rosemary syrup for a refreshing yet savoury touch.

Tapas to Start

CROQUETAS DE JAMÓN SERRANO

23

Crisp on the outside and creamy on the inside, these croquettes are crafted with finely cured Spanish Serrano ham, 3 month cured Manchego cheese, and onion.

GAMBAS Y CALAMARES AL AJILLO

34

Sautéed prawns and squid, delicately infused with garlic, evoo, and fresh coriander.

TORTILLA ESPAÑOLA

18

A traditional Spanish egg tortilla, perfectly layered with delicately chopped potatoes, caramelized onions, and Spanish chorizo.

PULPO A LA GALLEGA

32

Tender slowly cook Galician-style octopus served over thinly sliced potatoes, finished with a drizzle of evoo and a touch of sweet paprika.

PATATAS BRAVAS

18

Golden and crispy potatoes wedges served with a rich homemade brava sauce crafted from fresh tomatoes and a blend of Spanish spices, sweet paprika and a creamy aioli.

BRUSCHETTA DE TAPENADE

19

Toasted bread topped with curated Serrano ham and 3 month cured Manchego cheese, paired with our freshly made tapenade of black olives, capers, anchovies, and zesty lemon.

Smoked Steak

All our steaks are BMS +1, marinated with Spanish spices, hickory smoked and vacuum packed for 24 hours

TAPILLA Rump Cap 300gr	35
SOLOMILLO DE TERNERA Eye Fillet 300gr	74
OJO DE COSTILLA Rib Eye 400gr	86

To Share

For 2 pp

PAELLA DE MARISCOS Please allow 35 min aprox Authentic family recipe, this Spanish Paella is freshly prepared with saffron-infused Bomba rice, king prawns, mussels, clams and squids, elegantly prepared with a rich tomato, sweet paprika and fish of the day sauce. As a final touch, your Paella will develop the prized "Socarrat", a crispy layer of rice at the bottom.	139
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PARRILLA DE BURGOS 600g of hickory smoked Tapilla, Pork belly, Spanish chorizo, morcilla, sautéed mushrooms with truffle evoo and crispy potatoes wedges; served with chimichurri and our brava sauce. 400g Ojo de Costilla + 20 600g Solomillo de Ternera +98	208
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PARRILLA DE MARBELLA 600g of hickory smoked Tapilla, 200g of prawns and squid gently sautéed in garlic with a side of Spanish chorizo, morcilla, seasonal veggies and mashed potatoes; served with chimichurri and pimento sauce. 400g Ojo de Costilla + 20 600g Solomillo de Ternera +98	221
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COCIDO MADRILEÑO A hearty Madrid-style dish featuring slowly cooked chickpeas, tender pork belly, free-range chicken, beef rib, chorizo and morcilla, served with a side of our fideos broth.	99
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Salsas

PIMENTON Made with pimentón dulce, evoo, garlic, and vinegar.	6
MANCHEGO Creamy sauce made with 3 month cured Manchego cheese, cream, garlic, and a hint of white wine.	6
CHIMICHURRI Garlic, onion, coriander, tomato, capsicum, chilli, evoo and white wine vinegar	6
BRAVA Our signature sweet paprika and tomato base sauce	6
AIOLI House made garlic mayonnaise sauce	6

Classics

Plates that honor our culinary heritage by using the finest ingredients, carefully selected to recreate the rich and vibrant taste of Spain

ARROZ NEGRO Please allow 35 min aprox A bold and rich squid ink-infused rice, with a silky texture topped with tender squid and fresh spring onions.	62
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BERENJENAS RELLENAS Grilled eggplants, generously filled with tofu, seasonal vegetables and Spanish spices, served with our special sauce made from fresh tomatoes and onions.	47
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RABO DE TORO Slow-braised oxtail, marinated with our secret blend of house spices, resulting in fall-off-the-bone tenderness, enriched with a tomato and leek sauce.	59
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POLLO A LA CASTELLANA Slowly cooked and grilled free range Maryland Chicken on a base of mushroom truffle sauce, and grilled zucchinis.	49
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LUBINA ASADA Pan seared barramundi, paired with brussels sprouts, Dutch carrot, red radish and lime pearls, served with our reduced shallot and white wine sauce.	53
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Sides

MORCILLA Flavourful Spanish blood sausage made from pork blood, rice, and spices	16
CHORIZO A flavourful Spanish sausage seasoned with sweet paprika, garlic, and spices.	13
SETAS AL AJILLO Mushrooms with evoo & garlic	12
PARRILLA DE VERDURAS Grilled seasonal veggies	15
ENSALADA DE LA CASA House salad topped with Manchego cheese	12
ENSALADILLA RUSA Potatoes salad with homemade mayonnaise	14
CASCOS DE PATATAS Potatoes wedges with aioli	15
TOSTADA Toasted bread, drizzled with EVOO and salt	9

Sangrias with a Twist

LYCHEE AND MANGO SPARKLING SANGRIA Light and fruity with the tropical sweetness of lychee and mango, topped with sparkling wine for a festive twist.	18/51
MENINAS HOME'S TINTO SANGRIA A bold, traditional red wine sangria with Spanish notes of citrus and spice.	18/51