

# 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 Gin, infused with raspberries and maraschino liquor, topped with ginger Ale, and egg white for a delicate frothy texture.

**EXPRESO IBÉRICO** 21  
Deep and rich, with strong espresso flavours balanced by Kahlua 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.

**BIEN AVENTURADO** 25  
ruity and fresh, with pisco and apricot brandy balanced by fresh passionfruit and agave syrup.

**BREAKFAST IN ANDALUCÍA** 24  
Bright and tangy with fresh orange-infused vodka, balanced with bitter orange marmalade for a slightly tart, fruity finish.

**LA CLEMENTINA** 22  
Citrusy and refreshing with strawberry-infused tequila, tajin and manzanilla sherry, bringing together sweet and spicy savoury notes.

**EL TORITO** 26  
Creamy and tropical, with Gin, Bailey's, white chocolate, cinnamon sugar and milk.

**BCN SOUR** 22  
Bold and zesty with whisky 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, finished with honey for a refreshing yet savoury touch.

## Tapas to Start

**CROQUETAS DE JAMÓN SERRANO** 20  
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** 29  
Sautéed prawns and squid, delicately infused with garlic, evoo, and fresh coriander.

**TORTILLA ESPAÑOLA** 16  
A traditional Spanish egg tortilla, gooey inside, perfectly layered with delicately chopped potatoes, caramelized onions, and Spanish chorizo.

**PULPO REAL** 27  
Our signature slow-cooked Jurien Bay octopus, served over thinly sliced crispy potatoes, drizzled with EVOO, and topped with a touch of D.O.-certified pimentón dulce.

**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** 16  
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.

**ALBONDIGAS** 19  
Handcrafted beef and pork meatballs, perfectly seasoned with fresh herbs and served with our signature spicy salsa de tomate and topped with manchego cheese.

## Smoked Steak

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

### TAPILLA

Rump Cap 200gr

### SOLOMILLO DE TERNERA

Eye Fillet 200gr

### OJO DE COSTILLA

Rib Eye 400gr

35

74

86

## Mains To Share

Recommended for 2 pp

### PAELLA DE VELAZQUEZ Please allow 35 min aprox

Our signature paella features a smoked and grilled 400g Ribeye (MB1+) paired with crispy thinly sliced pork belly. Accompanied by earthy portobello mushrooms and saffron-infused Calasparra Bomba rice, all simmered in our housemade rib broth and finished with a rich truffle tomato and pimentón dulce sauce.

159

### PAELLA DE MARISCOS Please allow 35 min aprox

Authentic family recipe, this Spanish Paella features saffron-infused Calasparra Bomba rice, whole king prawns, mussels, clams, squid, and finely chopped barramundi, subtly blended into our rich tomato and sweet paprika-infused sauce, all enhanced by our housemade seafood broth.

129

### PARRILLA DE BURGOS

400g of hickory smoked Tapilla, 250g of Pork belly, Spanish chorizo, morcilla, sautéed mushrooms with truffle evoo, crispy potatoes wedges and house salad; served with chimichurri and our brava sauce.

400g Ojo de Costilla + 16

400g Solomillo de Ternera +78

189

### PARRILLA DE MARBELLA

400g of hickory smoked Tapilla, 200g of prawns and squid gently sautéed in garlic with a side of Spanish chorizo, morcilla, seasonal veggies, crispy tostadas with our hearty chunky tomato and tofu stew and mashed potatoes; served with chimichurri and pimento sauce.

400g Ojo de Costilla + 16

400g Solomillo de Ternera +78

198

### 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

## Salsas

**PIMENTON** Made with pimentón dulce, evoo, garlic, and vinegar.

6

**MANCHEGO** Creamy sauce made with Manchego cheese and cream.

6

**CHIMICHURRI** Garlic, coriander, onion, 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

47

A bold and rich squid ink-infused black Calasparra Bomba rice, with a silky texture topped with tender squid and fresh spring onions.

### BERENJENAS RELLENAS

35

Grilled eggplants, generously filled with tofu, seasonal vegetables and Spanish spices, served with our special sauce made from fresh tomatoes and onions.

### RABO DE TORO Please allow 35 min aprox

55

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.

### POLLO A LA CASTELLANA

39

Slowly cooked and grilled free range Maryland Chicken on a base of mushroom truffle sauce, and grilled zucchinis.

### LUBINA ASADA

41

Pan seared barramundi, paired with brussels sprouts, Dutch carrot, red radish and lime pearls, served with our reduced shallot and white wine sauce.


## 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

**CASCOS DE PATATAS** Potatoes wedges with aioli 

14

**PURE DE PATATAS** Mashed Potatoes mixed with garlic, butter and rosemary 

14

**TOSTADA** Toasted bread, drizzled with evoo and salt 

9

## Sangrias with a Twist

### LYCHEE AND MANGO SPARKLING SANGRIA

18/51

Light and fruity with the tropical sweetness of lychee and mango, topped with sparkling wine for a festive twist.

### MENINAS HOME'S TINTO SANGRIA

18/51

A bold, traditional red wine sangria with Spanish notes of citrus and spice.