

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

26

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

MOJITO DE GASPAR

24

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

26

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

25

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

24

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

THE ROYAL BOARD (Recommended for two people)

139

Featuring croquetas de jamón Serrano, pulpo with triple cooked potatoes skewers, 3 month cured Manchego cheese & andalusian style Gordal olive skewers, jamón Serrano & cured goat cheese montaditos, albondigas, tortilla española, chorizo with triple cooked potatoes skewers, truffled mushroom montaditos and our manchego and brava sauce.

BRUSCHETTA DE TAPENADE

19

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

CROQUETAS DE JAMÓN SERRANO

23

Crispy 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.

TORTILLA ESPAÑOLA

18

A traditional Spanish egg tortilla, gooey inside, perfectly layered with delicately chopped potatoes and poached onion with a touch of our pimenton sauce

PULPO REAL

29

Our signature slow-cooked Two Rocks octopus, served on a bed of triple-cooked crispy potatoes with our house made octopus emulsion, topped with our D.O. certified pimentón dulce-infused EVOO and finish with a touch of black squid ink.

ALBONDIGAS

21

Handcrafted beef and pork meatballs, perfectly seasoned with fresh herbs and served with our signature spicy salsa de tomate and topped with 3 months cured Manchego cheese.

GAMBAS Y CALAMARES AL AJILLO

36

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

PATATAS BRAVAS

18

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

100% GF food menu



nuts



Seafood (I)



Vegetarian

Allergens: Please let us know about any allergies

To Share

Recommended for 2 pp

PAELLA DE VELAZQUEZ Please allow 35 min aprox

Our signature paella features a 400g of hickory smoked and grilled bone-in rib eye, BMS 2+ paired with crispy thinly sliced pork belly. Accompanied by earthy portobello mushrooms and saffron-infused Calasparra bomba rice, all simmered in our housemade beef rib & pork belly broth and finished with a rich truffle tomato and pimentón dulce sauce.

PAELLA DE MARISCOS Please allow 35 min aprox

Authentic family recipe, this Spanish Paella features saffron-infused Calasparra Bomba rice, whole Shark Bay tiger prawns, Humpty Doo barramundi, mussels, clams and squids subtly blended into our rich tomato and sweet paprika-infused sauce, all enhanced by our housemade seafood broth.

ARROZ NEGRO Please allow 35 min aprox

Cooked in the classic Spanish style, this bold and rich squid ink-infused rice offers a silky texture, topped with tender whole calamari and fresh spring onions. Gently blended with our tomato and sweet paprika sauce, and elevated by our housemade seafood broth.

PARRILLA DE BURGOS Please allow 35 min aprox

400g of hickory smoked and grilled rump cap, BMS 2+, 250g of crispy pork belly, Spanish chorizo, morcilla, sautéed mushrooms with truffle evoo, mashed potatoes and house salad; served with chimichurri and our brava sauce.

Upgrade to your preferred cut: 400g Ojo de Costilla +24 | 600g Lomo Alto +70 | 400g Wagyu Tapilla +158

Signatures

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

RABO DE TORO Please allow 35 min aprox

300g of slow-braised Bone-in oxtail, marinated with our secret blend of house spices, resulting in a perfectly cooked to tenderness, enriched with a tomato and leek sauce. and mashed potatoes

POLLO A LA CASTELLANA

250g of slowly cooked and grilled free range bone-in Maryland Chicken on a base of mushroom truffle sauce, and grilled zucchinis.

BERENJENA RELLENA

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

LUBINA ASADA

250g of pan seared Humpty Doo barramundi, paired with brussel sprouts, Dutch carrot, red radish and lemon & black pepper pearls, served with our reduced shallot and white wine sauce.

Banquet

This is a shared experience — everyone at the table must choose the Banquet.

SABORES DE ESPAÑA (minimum order is two)

Not sure where to start? This banquet offers a curated selection of our chef's seasonal favourites. The perfect way to taste the essence of Meninas Grill. This experience includes small savoury plates to share as they are ready.

Please allow 90 min aprox for the whole experience

179

149

129

198

75

45

35

49

109 pp

Smoked Steak

Every cut is enriched with a signature blend of Spanish spices, hickory-smoked and tenderised in a 24-hour vacuum-sealed marinade.

WAGYU TAPILLA

100g Full Blood Wagyu Rump Cap | 400d Grain Fed (min) | BMS 9+

OJO DE COSTILLA

400g Bone-in Rib Eye | 100d Grain Fed (min) | BMS 2+

LOMO ALTO

300g Porterhouse | 100d Grain Fed (min) | BMS 2+

TAPILLA

200g Rump Cap | 100d Grain Fed (min) | BMS 2+

58

98

72

37

Sides

MORCILLA Flavourful Spanish blood sausage made from pork blood, rice, and spices

CHORIZO A flavourful Spanish sausage seasoned with sweet paprika, garlic, and spices.

SETAS AL AJILLO Mushrooms with evoo & garlic 

PARRILLA DE VERDURAS Grilled seasonal veggies 

ENSALADA DE LA CASA House salad topped with Manchego cheese 

CASCOS DE PATATAS Potatoes wedges with aioli 

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

TOSTADA Toasted bread, drizzled with evoo and salt 

Salsas

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

MANCHEGO Creamy sauce made with Manchego cheese and cream.

CHIMICHURRI Garlic, coriander, onion, tomato, capsicum, chilli, evoo and white wine vinegar

BRAVA Our signature sweet paprika and tomato base sauce

AIOLI House made garlic mayonnaise sauce

17

14

13

15

14

14

14

9

6

6

6

6

6

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.

MENINAS HOME'S TINTO SANGRIA

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

24/88

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