

Meninas Grill

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

We offer a refined yet relaxed Spanish steakhouse experience, where exceptional ingredients, polished execution, and attentive service come together in a vibrant setting without the formality of fine dining.

Our menu brings together rich flavours, build your own grill options, signature sauces and classic tapas and mains. Whether you are a seasoned fan of Spanish cuisine or exploring it for the first time, our warm service and vibrant atmosphere make every visit special.

At Meninas Grill each dish is inspired by family traditions and prepared with top quality ingredients. We showcase Spanish cooking techniques while adding creative touches for every taste.



+61893393668

hola@meninasgrill.com.au

meninasgrill.com.au

519 Beaufort St, Highgate WA
6003



@meninasgrill.au

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

ROYAL TOWER (Recommended for two people) 167
Our signature Spanish tapas tower, created for sharing. A curated selection of crispy croquetas de jamón Serrano, handcrafted pork and beef albóndigas, pinchos of slow cooked octopus with triple cooked potato, 3 month cured Manchego cheese with Andalusian Gordal olive, and grilled chorizo with triple cooked potato, complemented by toasted wholegrain buckwheat montaditos topped with tortilla española, truffled mushroom, and jamón Serrano with cured goat cheese. Served with Manchego cheese sauce and our house brava.

BRUSCHETTA DE TAPENADE 29
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 32
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 26
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 46
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 29
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 39
Sautéed prawns and squid, delicately infused with garlic, evoo, and fresh coriander.

PATATAS BRAVAS 24
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, guindillas and a creamy aioli.

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 150g of crispy thinly sliced pork belly. Complemented with 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.

Upgrade to your preferred cut: 600g Tapilla +3 | 600g Lomo Alto +28 | 400g Wagyu Tapilla +146

248

PAELLA DE MARISCOS Please allow 35 min aprox - Limited daily Stock

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 and chives on top

205

ARROZ NEGRO Please allow 35 min aprox - Limited daily Stock

Cooked in the classic Spanish style, this bold and rich squid ink-infused black 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 and chives on top.

173

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.

274

Upgrade to your preferred cut: 400g Ojo de Costilla +44 | 600g Lomo Alto +72 | 400g Wagyu Tapilla +190

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

98

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.

59

BERENJENA RELLENA

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

47

LUBINA ASADA

+200g 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.

66

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 and dessert. Everything will be served as it is ready.

167 pp

Please allow 90 min aprox for the whole experience

100% GF food menu

 nuts  Seafood (I)  Vegetarian

Allergens: Please let us know about any allergies

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 8/9+

71

OJO DE COSTILLA

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

138

LOMO ALTO

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

83

TAPILLA

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

47


Sides

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

19

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


17

SETAS AL AJILLO Mushrooms with evoo & garlic 

16

PARRILLA DE VERDURAS Grilled seasonal veggies 


18

ENSALADA DE LA CASA House salad topped with Manchego cheese 


17

CASCOS DE PATATAS Potatoes wedges with aioli 

17

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

17

TOSTADA Toasted bread, drizzled with evoo and salt 

11

Salsas

PIMENTON Made with roasted pimentón dulce, caramelised onion and evoo

6

MANCHEGO Creamy sauce made with Manchego cheese and cream.

8

CHIMICHURRI Garlic, coriander, parsley, 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

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.

24/88

MENINAS HOME'S TINTO SANGRIA

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

24/88

100% GF food menu

 nuts  Seafood (I)  Vegetarian

Allergens: Please let us know about any allergies