



MG SET MENU (MONDAY TO THURSDAY)


Meninas Grill invites you to indulge in a refined journey through modern Spanish cuisine, where premium smoked cuts, elegant seafood and bold Mediterranean flavours come together in a sophisticated set menu experience inspired by the heart of Spain.


2 Course 79pp - 3 Course 89 pp

TAPAS

(Choose one)


Pan de Tomate & Chorizo - Crispy toasted bread topped with slow-confited cherry tomatoes, smoky Spanish chorizo and delicate shaved goat cheese.

 **Pinchos de Pulpo** - Tender Spanish-style octopus served over crispy brava potatoes, finished with paprika-infused oil.

 **Tortilla Española Trufada** - A luxurious Spanish tortilla layered with poached potatoes, truffled mushrooms, manchego cheese & truffle oil.

PRINCIPAL

(Choose one)

 **Lubina al Ajillo** - Pan-seared sea bass served with silky mashed potato, broccolini, sautéed mushrooms, almonds and our signature garlic mojo.

Piquillo Relleno - Fire-roasted piquillo peppers generously filled with a rich beef and pork blend, finished with charred capsicum sauce and crispy potato straws.

MG Parrilla - A premium selection from the grill featuring 100g of hickory smoked +100 day grain fed rump cap, crispy pork belly and Spanish chorizo, served with creamy mashed potato, grilled shallots and baby carrots served with our house made chimichurri.

POSTRE

Arroz con Leche - Creamy Calasparra bomba rice slowly simmered with evaporated milk, vanilla, cinnamon and fresh lemon zest, finished with condensed milk and a caramelised brûlée crust.

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