



SABORES DE ESPAÑA

Not sure where to start? This banquet offers a curated Spanish dining journey inspired by the royal kitchens of Madrid and the art of Velázquez

This experience includes small savoury plates to share and dessert. Everything will be served as it is ready.

138 pp (minimum order is two)

TAPAS

 Artisan bread with pimentón salsa and Spanish olive oil

Andalusian skewers of Gordal olives, Serrano ham, and semi-cured Manchego cheese

Tortilla Española, with Serrano ham, brie cheese, potatoes and truffle

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Slow-braised oxtail on toasted artisan bread, topped with cured Manchego cheese

Crispy Serrano ham croquettes with Manchego dipping sauce

 Chargrilled octopus skewers with confit potatoes and pimentón oil

CHOOSE ONE PAELLA TO SHARE

Our arroces de capa fina are cooked al dente in a traditional paella pan to develop an intense and crisp socarrat (crust). The Calasparra rice is infused with our housemade 24 hour sofrito, D.O. Sierra saffron and pimentón dulce.

 **Compostela** - Featuring whole Victorian calamari, Two Rocks octopus, Humpty Doo barramundi, New Zealand mussels and clams, with roasted capsicum and cherry tomatoes, simmered in our housemade lobster and seafood broth.

or

Asturiana - Featuring 200g of hickory smoked and grilled BMS 2+ sliced rump cap, Spanish chorizo and roasted capsicum, sliced green beans and peas, simmered in our rich housemade oxtail and pork belly broth to develop our crispy socarrat

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Fresh seasonal salad

FINISH WITH A SWEET HOMAGE TO SPAIN

 Tarta de Santiago. Share a traditional almond and citrus cake dusted with the Cross of Saint James, served with a touch of lemon curd.

Meninas Grill



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