

CIBELES SET MENU

Monday to thursday

Meninas Grill invites you to indulge in a journey through modern Spanish cuisine, where premium smoked cuts, seafood and bold Mediterranean flavours come together in this set menu experience.

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

PRINCIPAL
(Choose one)

- Lubina al Ajillo - Limited daily stock - 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.
- Parrilla Castilla - A premium selection from the grill featuring 200g of hickory smoked +100 day grain fed rump cap, Spanish chorizo, pickled onion, served with truffle triple cooked golden crispy potatoes served with our house made chimichurri.

POSTRE

- Torrijas de leche - Delicate slices of warm bread soaked in a creamy milk infusion with cinnamon and citrus, lightly fried to a golden crisp topped with vanilla ice cream.



@meninasgrill.au

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.

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.
- EL TORITO 26
Creamy and tropical, with Gin, Bailey's, white chocolate, cinnamon sugar and milk.
- LA CLEMENTINA 26
Citrusy and refreshing with strawberry-infused tequila, tajin and manzanilla sherry, bringing together sweet and spicy savoury notes.
- BREAKFAST IN ANDALUCÍA 24
Bright and tangy with fresh orange-infused vodka, balanced with bitter orange marmalade for a slightly tart, fruity finish.
- 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 & Starters

- ROYAL TOWER 167
Recommended for two people / Please allow 35 min aprox
Signature Spanish tapas tower, featuring crispy croquetas de jamón Serrano, handcrafted pork and beef albóndigas, slow cooked octopus pinchos with triple cooked potato, three month aged Manchego with Andalusian Gordal olives, and grilled chorizo with golden triple cooked potato. Finished with toasted artisanal montaditos topped with tortilla española, truffled mushroom, and jamón Serrano with cured goat cheese. Served with Manchego sauce and our house brava.
- GORDAL OLIVES 6pc 16
Andalusian Gordal olives, gently warmed in extra virgin olive oil with garlic, citrus peel and fresh herbs.
- CROQUETAS 2pc - Crispy béchamel croquettes with your choice of filling - Limited daily stock
Jamón Serrano - 18 month aged Spanish Serrano ham, caramelised onion and aged Manchego sauce 15
Rabo de toro - Signature 12 hour slow-braised oxtail and leek 16
Calamar en su tinta - Tender squid slowly cooked in its own ink and aioli 14
Champiñones y trufa - Wild mushrooms and truffle 15
- MONTADITOS 2pc - Toasted artisanal bread with your choice of topping
Serrano y Cabra - Confited cherry tomatoes, Serrano Ham and grated aged goat cheese. 13
Rabo de toro - Signature 12 hours slow-braised oxtail and leek topped with 3m aged Manchego cheese 19
Tortilla - Spanish tortilla with Serrano ham, brie cheese and truffle 18
Boquerones y Guindillas - Spanish white anchovies in evoo and pickle green chili pepper 21
- RACIONES Sharing portions served with toasted artisanal bread drizzle with evoo
Jamón Serrano aged 18 month - 50g of high marbling fat Serrano ham leg 19
Jamón Iberico cebo aged 30 month - 50g of 50% pure Iberico blood line Serrano ham. 38
Manchego cheese aged 3 month - 50g of spanish sheep's milk cheese 19
- ALBONDIGAS 2pc 14
Rump cap BMS +2 and pork belly meatballs, served with our signature spicy salsa de tomate and topped with 3 months aged Manchego cheese.
- PULPO REAL 46
Signature slow-cooked Two Rocks octopus, served on a bed of triple-cooked crispy potatoes with our house made octopus emulsion, pimentón dulce-infused EVOO and a touch of black squid ink.
- GAMBAS Y CALAMARES AL AJILLO 39
Sautéed Shark Bay prawns and Victoria Calamari, infused with garlic, evoo, and fresh coriander.
- PATATAS BRAVAS 19
Triple cooked golden and crispy potatoes, served with a rich homemade 24 hours brava sauce crafted from fresh tomatoes and a blend of Spanish spices, sweet paprika, guindillas and a creamy aioli.

Paellas de Arroz Recommended for 2 guests - Our thin-layered Calasparra rice dishes are infused with our signature 24 hour sofrito, D.O. Sierra saffron and pimentón dulce, then cooked in a traditional paella pan to develop an intense, crisp socarrat (crust).	
VELAZQUEZ Please allow 35 min aprox Signature steak rice paella brings together 400g of hickory smoked and grilled BMS 2+ rump cap, 200g of thinly sliced crispy pork belly and earthy portobello mushrooms, truffle and vermouth, then simmered in our rich housemade oxtail and pork belly broth Upgrade to your preferred cut: 450g Ojo de costilla +44 600g Lomo Alto +60 300g Wagyu Tapilla +113	216
MARISCOS  Please allow 35 min aprox - Limited daily Stock Signature seafood rice paella featuring whole Shark Bay tiger prawns, Humpty Doo barramundi, Victorian calamari, New Zealand mussels and clams, then simmered in our housemade lobster and seafood broth.	199
NEGRA  Please allow 35 min aprox - Limited daily Stock Signature black seafood rice paella featuring whole Victorian calamari, Shark Bay prawns and Two Rocks octopus and squid ink, then simmered in our housemade lobster and seafood broth and finished with aioli.	185
Det Fuego	
SEGOVIA Recommended for 2 pp 200g of hickory smoked and grilled BMS 2+ rump cap, 200g of crispy pork belly, fire roasted piquillo peppers generously filled with a rich smoked rump cap and pork belly mince and charred capsicum sauce, served with seasonal salad, triple cooked golden crispy potatoes, truffle EVOO, grated Manchego, tostadas de pan, manchego sauce and our housemade pimenton sauce. Upgrade to your preferred cut: 450g Ojo de Costilla +91 300g Lomo Alto +30 200g Wagyu Tapilla +91	161
PARRILLA DE BURGOS Recommended for 2 pp 400g of hickory smoked and grilled rump cap, BMS 2+, 200g of Pedro Ximenez glazed 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: 450g Ojo de Costilla +44 600g Lomo Alto +60 300g Wagyu Tapilla +113	220
PARRILLA ALCAZAR + 100g of hickory smoked and grlled BMS 2+ rump cap, 100g crispy pork belly and Spanish chorizo, served with mashed potato, grilled shallots and baby carrots topped with our house made chimichurri. Upgrade to your preferred cut: +100g Wagyu Tapilla +45	69
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 Limited daily stock +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 Please allow 90 min aprox for the whole experience / minimum order is two Not sure where to start? Taste the essence of Meninas Grill with our banquet. This experience includes small savoury plates to share and dessert. Everything will be served as it is ready.	138 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 / Every steak comes with a seasonal salad	
WAGYU TAPILLA +100g Full Blood Wagyu Rump Cap +400d Grain Fed (min) BMS 8/9+ OJO DE COSTILLA +450g 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+	69 138 77 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.	24/88
MENINAS HOME'S TINTO SANGRIA A bold, traditional red wine sangria with Spanish notes of citrus and spice.	24/88