

TAPAS

Veludo

CHIPS

8

~ served in a bowl with homemade garlic aioli mayo dip

POTATO BRAVAS

15

~ Double-fried potatoes with a fiery roast pepper tomato sauce and a handmade garlic aioli (veg)

CROQUETS

16

~ 6x pieces of assorted homemade croquets, with Spanish cured ham, jamon, mushroom and three cheese flavors

GARLIC MUSHROOMS

18

~ Mushrooms in a garlic-chili sauce with fresh thyme and rosemary (veg), served with bread

CHICKEN SKEWERS

18

~ Spanish paprika, fresh garlic, and wine were used to marinade the grilled chicken skewers.

SPANISH MEATBALLS

18

~ Meatballs in a flavorful fiery tomato sauce, served with bread

CALAMARI

18

~ Crispy fried calamari comes with homemade garlic aioli mayo.

CHORIZO

18

~ Char-grilled red peppers with Spanish chorizo in a tawny port reduction served with bread

GARLIC PRAWNS

21

~ Garlic and chilli Prawns, served with bread

MUSSELS

21

~ Open-shelled mussels in a flavorful, spicy tomato sauce, served with bread

OCTOPUS

28

~ Galician style octopus with mash made of potato, paprika and extra virgin olive oil

EYE FILLET

32

~ 250g of steak with potato mash, broccolini and carrots

ANTIPASTO PLATTER

35

~ Chef's selection of Spanish Iberian cured Ham Chorizo, tortilla, Spanish olives and delicious cheese comes with bread (sharing)

PAELLA

35

~ An authentic dish of saffron-flavored rice cooked with seafood stock, prawns, mussels, clams, calamari and vegetables. (Serves 2 people). Chef's Special

SPANISH CHURROS

12

~ Cinnamon-sugar-coated Spanish doughnuts served with a rich chocolate dipping sauce