



TAPAS MENU

HOUSEMADE SOURDOUGH | \$5 (1/2) \$8 (Full)

TRUFFLE HONEY POPCORN (gf) | \$10

SPANISH OLIVES | \$12 **CASSAVA & SWEET POTATO CHIPS** | \$14

SPICY BLOODY MARY SHOTS (4pc) | \$25

PURPLE POTATO CAKES (4pc) | \$12

served with pickles and truffle aioli (gf)

SPECIAL CHARCUTERIE BOARD | \$28

Jamon, Spicy Salami, 2 cheeses & served with assorted pickles and crotons

OCEAN TROUT CEVICHE | \$26

Petuna Ocean Trout cured w pink grapefruit and served avocado, chilli, radish and Peruvian salt

WAGYU STEAK TARTARE & SWEET POTATO CRISPS | \$26

with pickled garlic & capers topped with a quail yolk (gf)

SALT COD & LEEK CROQUETTES (4pc) | \$20

served with caper aioli and dried dill

COLOMBIAN EMPANADAS (2pc) | \$16

Chicken & potato empanada with Aji coriander pickle

GRILLED BBQ CORN (4pc) | \$16

Rolled in chipotle aioli with coconut & baby popcorn

WILD WA OCTOPUS | \$28

chargrilled w mojo, crispy tapioca and grapefruit

PIMENTO'S PADRO | \$18

Fried Spanish Russian roulette of Chilli Peppers

