

CHURCHILL ROOM

SPANISH TAPAS NIGHT

Wednesdays to Saturdays | 6.00pm to 10.00pm (Last order: 9.30pm)

SPANISH TAPAS DISPLAY ala-carte serving

- PINCHO DE TORTILLA ESPAÑOLA** ✓ \$4/pc
A small square of classic Spanish omelette made with potatoes and onions, served on bread and drizzled with olive oil
- GILDA (BASQUE CLASSIC)** \$5/pc
Skewered green olives, anchovy, and guindilla chilli — salty, spicy, and tangy all in one bite
- GILDA DE PULPO** \$5/pc
Skewered octopus, green olives, marinated pimento peppers, and guindilla chilli
- GILDA HUEVO DE CODORNIZ** \$4/pc
Skewered quail egg, green olives, anchovy, and guindilla chilli
- PINCHO DE JAMÓN IBÉRICO Y TOMATE** \$5/pc, \$3/pc ✓
Crusty bread topped with grated tomatoes, olive oil, and thin slices of Jamón Ibérico
- TXAKA PINTXO** \$4.5/pc
A creamy crab stick and mayonnaise salad, served with a slice of boiled egg and prawns
- TAPA DE CHISTORRA CON HUEVO DE CODORNIZ** \$4/pc
Spicy Navarrese sausage (chistorra) topped with quail eggs
- PINCHO DE BACALAO AL PIL PIL** \$5/pc
Salt cod cooked in garlic and olive oil sauce, served on toast
- TOSTAS DE PIMIENTOS Y ANCHOAS** \$4/pc
Marinated white anchovies over roasted red peppers and bread
- SETAS AL AJILLO** ✓ \$3/pc
Garlic sautéed mushrooms with parsley and aioli
- PINCHO DE QUESO DE CABRA Y CEBOLLA CAMELIZADA** ✓ \$4/pc
Grilled goat cheese with caramelised onions and a drizzle of balsamic glaze
- SALMÓN AHUMADO CON CREMA DE QUESO** \$4.5/pc
Smoked salmon over cream cheese and dill, served on a crispy toast
- PINCHO DE BONITO CON PIPERRADA** \$4/pc
White tuna (bonito del norte) with basque pepper-tomato sauce (piperrada)

SIX RANDOM TAPAS EACH DAY

please check with our staff for tapas of the day

✓ vegetarian

JAMON IBERICO bar counter _____

30G-\$16 | 50G-\$22

SPANISH CHEESE BOARD [✓] \$24

Manchego, Murcia al Vino, San Simon de Costa, Queso de Oveja al Romero
Served with dried fruits and nuts

WARM TAPAS ala-carte serving _____

GAMBAS AL ALJILLO \$18
Garlic prawn in olive oil and chilli, served with bread

PULPO A LA BRASA \$24
Grilled spanish octopus with potato puree and chorizo salsa, served with bread

CHORIZO AL VINO \$18
Spicy chorizo sausage served with olive oil, garlic, gherkin, paprika and crusty bread

CHAMPINONES AL AJILLO [✓] \$15
Spanish style button mushrooms served with chilli and garlic oil

ALBÓNDIGAS \$18
Homemade beef meat balls with spiced tomato sauce and parsley salsa

DESSERT ala-carte serving _____

BASQUE BURNT CHEESECAKE [✓] \$9 per slice

CREMA CATALANA [✓] \$10
Cream custard with caramelised top