

Snap a Picture!

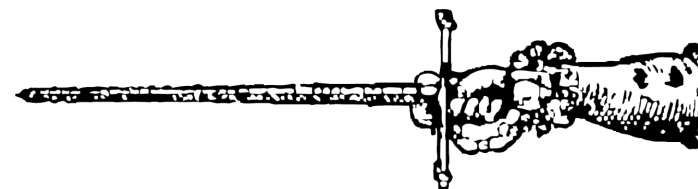
Snap a picture of your tapas or cocktails and tag us on Instagram or Facebook for a chance to win a \$50 voucher!



@TheSpaniardtapasbar



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THE SPANIARD

BOOKINGS AND FUNCTIONS

functions@thespaniard.com.au

OPENING HOURS

Wednesday 5pm - late

Thursday 5pm - late

Friday 12pm - midnight

Saturday 12pm - midnight

V Vegetarian - VO Vegetarian option - VG Vegan - VGO Vegan option
- GF Gluten free - GFO Gluten free option

Tapas

Smokey paprika almonds GF VG V	\$7
House marinated olives GF V	\$7
Grilled Tomato bread GFO V Add roasted vegetables \$3	\$5
White anchovies, chives, oil and charred baguettes GFO	\$13
Charred flat bread, artichoke labneh and dukkah V GFO	\$14
Patatas bravas, twice cooked potato, brava sauce and paprika V GF VGO	\$12
Grilled Chorizitos, served with wildflower honey and lemon GF Add toasted baguette \$3	\$18
Grandmas croquettes of your choice meat or vegetable, please ask our friendly staff for the weekly flavours	\$16
Pan fried harrisa baby squid with guindilla aioli and lemon GF	\$17
Crispy brussel sprouts, Jerusalem artichoke, stringless beans, jamon serrano. VO VGO GF	\$16

GFO Bread +\$3

Gin & Tonica

1. Choose your Gin

	Single	Double
Haymans Sloe	13	22
Bombay Sapphire	13	22
Haiver	13.5	24
Martin Millers	14	26
Jinzu	14	26
Hendricks	14	26
Archie Rose Dry Gin	15	27
Four Pillars Rare Dry	14	26
Gin Mare	15	27
Haymans Old Tom	15	27
West Winds	16	28
Sipsmith	16	28
Tanqueray 10	17	32
Ferdinands Saar	20	38
Monkey 47 Sloe	20	38
Monkey 47	21	40

2. Choose your Tonic

Fever Tree Elderflower	Fever Tree Mediterranean
Fever Tree Indian	Fever Tree Naturally Light
Fever Tree Aromatic	Fever Tree Lemon

3. Choose any two Botanicals or let us match the flavours

Cloves	Star Anise	Orange
Basil	Strawberries	Black Pepper
Juniper Berries	Mint	Cucumber
Lime	Lemon	Grapefruit
Rosemary	Olives	Thyme

Cerveza & Cidra

Draught

The Spaniard Lager		4.0%	\$9.5
Stone and wood Pacific Ale		4.4%	\$11.5
Estrella Samm Pilsner		4.6%	\$12
Funk Cider		5%	\$11

Packaged Beer

Heineken Zero	Lager	0.0%	\$8.5
Peroni Nastro Azzurro	Lager	5.1%	\$9
Furphy	Ale	4.4%	\$10
Corona	Lager	4.6%	\$10
Rogers Little Creatures	Smooth Amber	3.8%	\$10
Mountain Goat Pale Ale	Pale Ale	5.2%	\$12.5
Alhambra 1925	Lager	6.4%	\$12
Feral Hop Hog	IPA	5.8%	\$12
Pirate Life Mosaic	IPA	7.0%	\$15
Mismatch Lager	Lager	4.5%	\$8

Packaged Cider

Hills Apple and Ginger Cider	Cider	5.0%	\$11
Hills Pear Cider	Cider	4.5%	\$11

Tapas

Duck and chicken liver parfait, pickled seasonal fruit and toasted baguette GFO	\$16
Confit mushroom, cider, blue cheese and almonds V GFO	\$18
Pimenton roasted cauliflower florets, cumin and pinenut, romesco VG GF	\$16
Kingfish Crudo, buttermilk dressing, fresh apple, cucumber and fingerlime GF	\$22
Garlic and preserved lemon Exmouth tiger prawns, romesco GFO	\$20
Sticky lamb ribs, labneh with a sherry glaze, pistachio GF	\$19
Pickled Abrolhos Island octopus, roasted peppers, pomegranate with grilled baguette	\$20
Home made empanadas (please ask our friendly staff for the filling of the week)	\$7ea.

Board

Iberico ham aged for 36 months and grilled tomato bread	\$28
Selection of Spanish cured meats with tomato bread	\$28
Selection of Spanish cheese, lavosh and fruit paste	\$27
Selection of Spanish cheese, cured meats and condiments	\$90

Paellas

- Serves two -

Our Paella is made fresh so please allow 20 minutes.

Vegetarian Paella GF VG V Vegetarian Paella of seasonal, rosemary-infused vegetables	\$40
Paella Valenciana GF Traditional Valencian paella with grilled chicken, green beans and rosemary Add chorizo \$4	\$44
Squid ink Paella GF Squid ink Paella with cuttlefish, scallops, peas and aioli	\$46
Seafood Paella GF Seafood Paella with WA local whole prawns, squid, mussels and clams	\$48

Sweets

Churros , warm chocolate sauce and cinnamon	\$12
Fried almond custard , Pedro ximenez poached pear, vanilla ice cream	\$14

Cócteles

Salted Caramel Espresso Martini The classic with a twist	\$19
Hemingway Spritz Rum, grapefruit and cherries in a bubbly cava spritz	\$18
Paprika Margarita Tequila, agave, lime, salt and a hit of Spanish paprika	\$19
Rum Boulevard Hazelnut and rum with bitter Campari	\$19
Gingerbread Martini Spiced rum, Licor 43, pineapple, and gingerbread spices	\$20
Vanilla Hibiscus Pisco Sour Pisco, hibiscus tea syrup, lemon, egg white	\$20
Coo-ee Special Gin, almond and lemon with a smooth hit of absinthe	\$20
Passionfruit Mojito Rum, mint and passionfruit	\$20
Cyanide Rum, almond, orange and coffee notes in this deadly drink	\$20
La Medicina Latina Mezcal, lime, honey and ginger	\$21
Spanish Negroni A Spanish twist on the Italian classic with PX aged whiskey	\$22
Spanish Martini Gin Mare martini with jamon (cured meat), olives	\$24

Sangria

Sangria (Tinto) gls/jug

Our weekly red wine sangria recipe with our selection of seasonal fruit, liqueurs, house tempranillo and spices. \$11/45

Sangria (Blanco) \$10/40

Our weekly white wine sangria recipe with fresh citrus and fruit juices, liqueurs, house Verdejo and spices

Fish Bowls

White Peach Sangria \$45

Peach vodka and Schnapps with white wine and peaches

Rum Runner \$55

Rum, rum, rum and more rum with some fruit thrown in for good measure

Big Ol' Iced Tea \$60

Our take on the classic, vodka, rum, tequila, Cointreau and apricot brandy

Cafe, Te, Dulces, Brandy Y Apéritifs

Apéritifs

Fino "Inocente" from Valdespino. 375ml. \$50
Palomino, D.O. Jerez.

Manzanilla "La Guita" from Valdespino. 375ml. \$12.5/40
Palomino, D.O San Lucar de Barrameda.

Oloroso "Don Nuno" from Lustau. 375ml. \$17/65
Palomino, D.O. Jerez.

Dulces

Pedro Ximenez "Aurora" \$10
Pedro Ximenez D.O. Jerez

2010 "Jorge Ordoñez No1" 375ml. \$15
Moscatel, D.O. Malaga.

"East India" Solera from Lustau. 500ml. \$11
Palomino, D.O. Jerez.

Brandy

"Jaime I" Brandy from Torres. \$15

"Cardenal Mendoza" Solera Gran Rerva. \$17

Orujo Blanco or Orujo De Hierbas from Castro Martin \$14

Cafe Y Te

Coffee \$4.5

Tea \$4.5

Hot Chocolate \$4

Vino Tinto

Pinot Noir Style, Fruity and Fresh Red Wine

2013 La Multa Old Vine \$10/45
Garnacha D.O. Navarra.

2017 Proyecto Garnacha “Salvje Moncayo” \$75
Garnacha D.O. Ribera de Queiles.

Classic Rioja Style Red Wine

2013 Gran Fuedo Crianza \$13/60
Tempranillo, Garnacha, Cabernet, Merlot D.O. Navarra.

2012 El Pacto Crianza \$80
Tempranillo, D.O.Ca. Rioja

Sangiovese Style, Medium Body, Elegant, Balanced Red Wine

2017 Matsu “El Picaro” \$13.5/65
Tempranillo

2018 Azul Y Garanza “Tres “ Organic \$14/65
Tempranillo, D.O.C. Navarra.

Cabernet Style, Full Body and Voluptuous Red Wine

2018 Cepa por Cepa De NEKEAS \$14/65
Garnacha D.O. Navarra.

2010 Tanit \$95
Garnatxa, Samsó. D.O. Montsant.

Fresh and Light Rose Wine

2018 Lopez De Haro Rosado \$11/50
Garnacha Tinta, Tempranillo, D.O.Ca. Rioja.

Vino Blanco

Pinot Grigio Style, Light and Fresh White Wine

2018 Terras Gauda Abadía San Campio \$13.5/65
Albariño D.O. Rias Baixas.

2018 As Laxas \$70
Albariño D.O. Rias Baixas.

Moscato Style Aromatic and Fragrant White Wine

2017 Torres Vina Esmerelda \$11/50
Moscatel y Gewürztraminer D.O. Catalunya.

2016 Aroa Laia \$65
White Grenache, D.O. Navarra.

Sauvignon Blanc Style, Crisp and Aromatic White Wine

2018 Castillo Del Moro \$10/45
Airen, Sauvignon Blanc. Castilla.

2018 Menade Organic \$65
Verdejo, D.O.C. Rioja.

2018 Bodega Aizpurua \$80
Txakoli, Txakolina, Getariako.

2015 Antonio Montero Autor \$100
Treixadura, Torrontes, Loureira y Albariño D.O.Ca. Ribeiro.

French Chardonnay style, Elegant and Creamy White Wine

2018 Daimon Blanco \$13.5/65
Viura, D.O.Ca. Rioja.

2018 Las Cepas De Paco “El Reflejo “ \$95
Palmino, Sanlucar de Barrameda.

Cava

Spanish Sparkling wine

Lacrima Baccus Brut Reserva \$11/50
Metodo Tradicional D.O. Cava.

Funambul Brut Nature (Organic) \$65
Equilibri Natural D.O. Cava