

Snap a Picture!

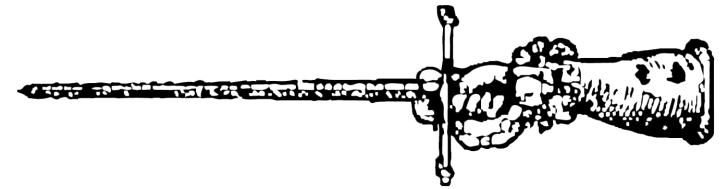
Snap a picture of your tapas or cocktails and tag us on Instagram or Facebook for a chance to win a \$50 voucher!



@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

Cerveza & Cidra

| Draught | | | |
|-------------------------|---------------|------|--------|
| | | abv | |
| The Spaniard Lager | | 4.0% | \$9.5 |
| Singlefin Summer Ale | | 4.2% | \$10 |
| Estrella Damm Pilsner | | 4.6% | \$12 |
| Matso's Ginger Beer | | 3.5% | \$11 |
| Packaged Beer | | | |
| Heineken Zero | Lager | 0.0% | \$8.5 |
| Peroni Nastro Azzurro | Lager | 5.1% | \$9 |
| San Miguel | Pale Pilsener | 5.0% | \$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 | | | |
| Hello Sunshine Cider | Cider | 5.0% | \$11 |
| Hills Pear Cider | Cider | 4.5% | \$11 |

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 |

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 |
| Gingerbread Martini Spiced rum, Licor 43, pineapple, and gingerbread spices | \$20 |
| Vanilla Hibiscus Pisco Sour Pisco, hibiscus tea syrup, lemon, egg white | \$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 |

Sangria

Sangria (Tinto) gls/jug

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

Fish Bowls

| | |
|---|------|
| White Peach Sangria Peach vodka and Schnapps with white wine and peaches | \$45 |
| Rum Runner Rum, rum, rum and more rum with some fruit thrown in for good measure | \$55 |
| Big Ol' Iced Tea Our take on the classic, vodka, rum, tequila, Cointreau and apricot brandy | \$60 |

Vino Tinto

Pinot Noir Style, Fruity and Fresh Red Wine

| | |
|--|---------|
| 2020 Castillo del Moro Tempranillo D.O. Syrah | \$10/45 |
| 2017 Proyecto Garnacha “Salvje Moncayo” Garnacha D.O. Ribera de Queiles. | \$75 |

Classic Rioja Style Red Wine

| | |
|--|---------|
| 2014 Vina Salceda Crianza Rioja, Tempranillo | \$13/60 |
| 2012 El Pacto Crianza Tempranillo, D.O.Ca. Rioja | \$80 |

Sangiovese Style, Medium Body, Elegant, Balanced Red Wine

| | |
|--|-----------|
| 2017 Matsu “El Picaro” Tempranillo | \$13.5/65 |
| 2018 Azul Y Garanza “Tres “ Organic Tempranillo, D.O.C. Navarra. | \$14/65 |

Cabernet Style, Full Body and Voluptuous Red Wine

| | |
|---|---------|
| 2018 Cepa por Cepa De NEKEAS Garnacha D.O. Navarra. | \$14/65 |
| 2010 Tanit Garnatxa, Samsó. D.O. Montsant. | \$95 |

Fresh and Light Rose Wine

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

Vino Blanco

Pinot Grigio Style, Light and Fresh White Wine

| | |
|--|---------|
| 2018 Terras Gauda Abadía San Campio Albariño D.O. Rias Baixas. | \$13.50 |
| 2018 As Laxas Albariño D.O. Rias Baixas. | \$70 |

Moscato Style Aromatic and Fragrant White Wine

| | |
|--|---------|
| 2017 Torres Vina Esmerelda Moscatel y Gewürztraminer D.O. Catalunya. | \$11/50 |
| 2020 Via Terra Garnatxa Blanca Edetària, Garnacha Blanca | \$65 |

Sauvignon Blanc Style, Crisp and Aromatic White Wine

| | |
|--|---------|
| 2020 Cantarranas Verdejo Cuatro Rayas, Rueda, Northern Spain | \$10/45 |
| 2018 Bodega Aizpurua Txakoli, Txakolina, Getariako. | \$70 |
| 2015 Antonio Montero Autor Treixadura, Torrontes, Loureira y Albariño D.O.Ca. Ribeiro. | \$95 |

French Chardonnay style, Elegant and Creamy White Wine

| | |
|---|-----------|
| Las Cepas de Curro Del Puerto a zereX. Viña Maria Luissa y Viña La Fama | \$13.5/65 |
|---|-----------|

Cava

Spanish Sparkling wine

| | |
|--|---------|
| Lacrima Baccus Brut Reserva Metodo Tradicional D.O. Cava. | \$11/50 |
| Funambul Brut Nature (Organic) Equilibri Natural D.O. Cava | \$65 |