

Manolo

Bar & Restaurant

Tapas

CROQUETA DE SETAS (VG) (UND)
mushrooms & truffle croquette

CROQUETA DE JAMÓN (UND)
jamón croquette

CROQUETA DE MORCILLA (UND)
blood sausage croquette

CROQUETA DE LA CASA (UND)
weekly special

PATATAS BRAVAS
fried potatoes with aioli & brava sauce

FRESH OYSTERS (EA)
saffron, prosecco & granita

TUNA TARTARE
shallots, capers, chilli, lime served in tostadas

TORTILLA DE PATATAS
Spanish potato omelette

TORTILLA DE MANCHEGO
Spanish manchego cheese omelette

ACEITUNAS DE LA CASA
olives

From the tin to the plate

OLIVES

MARINATED MUSSELS

SARDINES 8

BANDERILLAS (8)
pickled skewers

FILLED CAPSICUM W COD

BERBERECHOS
clam meat w lemon

To Share

TABLA DE QUESOS (VG)
selection of 3 Spanish Cheeses (spanish blue, manchego and goat cheese)

TABLA DE EMBUTIDOS
selection of finest cured meat platter (including jamon serrano)

PLATO DE JAMÓN IBERICO
80 grams

ANCHOAS
Gold Series anchovies from Cantabrian Sea garnished with olive oil, fresh garlic & parsley

BOQUERONES
Marinated white anchovies in Spanish vinegar seasoned with garlic & parsley

CHICKEN PATE

Bocadillos

SANTANDER ROLL
tuna, roasted red capsicum, salad & alioli

LA MANCHA
manchego cheese, salmorejo & grilled eggplant

BADAJOS
jamón roll w salmorejo

MADRID
calamari w salmorejo, salad

Raciones

ENSALADILLA RUSA
traditional mixed tuna salad w potato, olives, pickles, red capsicum & aioli

CHAMPIÑONES AL AJILLO
garlic & chilli mushrooms

GAMBAS AL AJILLO
garlic prawns & chilli

CHORIZO AL CAVA
chorizo with sparkling wine

ALBONDIGAS
six Spanish meatballs served in a romesco sauce

PORTARLINGTON MUSSELS
steamed mussels in a tomato broth served with olive bread

ENSALADA DE TOMATE CON ATÚN
tuna & tomato salad

UNIÓN PERFECTA (VEGAN)
roasted red capsicum & chargrilled eggplant served on olive bread

CALAMARES A LA ROMANA
panko crumb fried calamari

PULPO A LA GALLEGA
Galician style octopus served with chat potatoes

GARLIC MUSSELS
garlic mussels in a tomato broth served with olive bread

PINCHO MORUNO
marinated lamb, chicken or pork w 3 different condiments

Arroces (min 2 people)

PAELLA DE POLLO (GF)
chicken, green beans & capsicum. Add chorizo \$3 pp

PAELLA DE MARISCOS (GF)
prawns, calamari, mussels & clams

PAELLA DE ARROZ NEGRO CON ALLIOLI (GF)
calamari, prawn & aioli

PAELLA DE VERDURAS (GF, V)
seasonal rosemary infused vegetables

PAELLA DE LA CASA
ask our staff for our weekly house paella

Mains

ANGUS SCOTCH FILLET
chargrilled w crisp local potatoes, thyme, baby carrots, red wine jus

JOHN DORY
roasted w shellfish, patatas, baby tomatoes, lemon purée & caper noisette

PORK BELLY
w crispy skin, cauliflower, baby carrots, broccolini and red wine jus

- extra bread -
- sparkling/filtered water -

- Take note our paella takes 35/40min to cook -