

A circular watercolor graphic with a sunburst or floral pattern. It features concentric rings of color: a dark brown center, followed by a reddish-orange ring, a yellow ring, and an outermost light orange ring. The edges are soft and feathered.

Simply Spanish

FOR PICKING

Marinated mixed olives, garlic and herbs \$8 (V)(GF)

Nuts, fried chickpeas, smoked almonds and peanuts \$8.5 (V)

Tinned Cuca anchovy fillets, olive oil, caramelized fennel and toasted bread \$12 (GF)

Tinned Cuca mussels, spicy tomato sauce and toasted bread \$12 (GF)

Jamon Serrano, aged cured Spanish meat (25gr) \$17

Charcuterie Board, Jamon Serrano, salchichon, Spanish cheese and toasted bread \$30

TAPAS

Croquetas del dia; ask our staff for the croquette of the day \$4.5 each

Garlic king prawns spiced with paprika and a hint of chilli \$7.5 each (GF)

Smokey lamb ribs served with a garnish fresh apple coleslaw dressed with spiced aioli and lemon \$6.5 each (GF)

Crumbed and fried feta triangles, served on a bed of pumpkin puree and a side of homemade pesto \$12 (V)

Cauliflower, Cabrales blue cheese and baby carrots \$13 (V)(GF)

Spanish beef and pork meatballs, tomato salsa and dressed with a herb yogurt topping \$15 (GF)

Tender beef slow cooked in a reduction of black peppercorns, with a hint of bourbon and cream \$15.5 (GF)

Grilled baby squid skewers with onion and red capsicum, served with polenta chips and squid ink aioli \$16 (GF)

Fried pork belly, drizzled with a Pedro Ximenez reduction served on chickpea puree \$16 (GF)

Grilled scallops with roasted potatoes, romesco sauce, gremolata, caramelized fennel and pomegranate seeds \$17.5 (GF)

Spanish smoked chorizo and fresh calamari sauteed in a chilli oil and brava sauce \$19 (GF)

RACIONES

Tender boneless chicken skewers, marinated in a Peri Peri sauce, served with a green salad and Chimichurri sauce \$17.5 (GF)

Glazed short beef rib, roasted potatoes, pisto vegetables in tarragon oil and rice crackers \$24 (GF)

Lightly dusted local calamari with lemon pepper, shaved Parmesan and green salad \$19

Braised lamb shank, polenta fries and fennel salad \$22 (GF)

Tender duck breast cooked medium rare and served on a creamy parsnip puree, drizzled with an allspice beetroot sauce and a side of taro chips \$26.5 (GF)

PAELLAS

Our Award Winning Paellas are made to order and take up to 30 minutes to cook. We recommend that you enjoy a glass of wine or share some tapas to help pass the time. It's well worth the wait. Ask your server for single serve pricing.

Local roasted vegetables, capsicum, green beans, eggplant, zucchini, chickpeas and tomato, bomba rice \$21 (GF)

Braised lamb shank slow cooked in a tomato base sauce served with chickpeas, green beans and saffron bomba rice \$50 for two (GF)

The original, Traditional Paella Valenciana cooked with chicken, snails, ferraura beans, Spanish paprika, and bomba rice \$50 for two (GF)

From la Costa Brava, this traditional paella is made with king prawns, deep sea rockling, clams, mussels, scallops cooked in a shellfish bisque. \$60 for two (GF)

• CATERING •

Let us cater your next home/office party and create a fun and memorable occasion with catering. **big pan paella and tapas delivery.**

SIDES

Bravas; twice-cooked potatoes, smoked paprika, aioli and brava sauce \$10 (V)

Mediterranean lentil salad, served with roasted red capsicum, fresh red onion, cos lettuce and sumac dressing \$13 (GF) (V)

Tortilla de patatas, Spanish potato omelet, tomato salsa, caramelized onions and shaved Manchego cheese \$9 (V)(GF)

Mushrooms; enoki, portobello, button and oyster mushrooms, thyme-butter and Spanish sherry \$11 (V)(GF)

Chargrilled Eggplant, zucchini, mushroom, smoked capsicum and goat cheese, drizzled with a balsamic reduction \$16 (V) (GF)

DESSERTS

Churros with cinnamon sugar and dark chocolate sauce \$10

Tarta de Santiago; warm flourless almond cake from Galicia with quince paste \$9 (GF)

Spanish profiteroles with raspberry coulis and Chocolate \$11



www.simplyspanish.com.au

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NO SPLIT BILLS :)