



Sandwiches with traditional Crusty Bread, served with fries

Pepito® de Ternera con Pimiento de Piquillo	Eye Fillet with Red Pepper & Saffron Aioli	\$18.00
Pepito® de Lomo de Cerdo con Manzana col Lonband	Pork Loin with Red Cabbage & Saffron Aioli	\$16.00
Pepito® de Albondigas	Meatballs in Tomato Sauce with Lettuce	\$18.00
Pepito® de Latkes de Papa	Hash Brown with Lettuce & Saffron Aioli	\$15.00
Pepito® de Queso	Cheese with Lettuce & Saffron Aioli	\$14.00
Pepito® de Tocino	Bacon with Lettuce & Saffron Aioli	\$15.00
Pepito® de Tortilla	Egg & Potato Omelette with Lettuce & Aioli	\$17.00
Pepito® de Pollo Muslo marinado en Pimentón Ahumado	Chicken Thigh marinated in smoked paprika with Lettuce, Saffron Aioli & Tomato Pesto	\$17.00

*\$6 less if fries not required

Dishes to Share for 2 People

Paella Negra de Mariscos	Black Seafood Paella - Prawn, Fish, Squid & Mussels, Squid Ink GF	\$28.00
Paella de Carne	Meat Paella - Chorizo, Chicken & Pork GF	\$28.00
Paella de Veduras	Vegetarian Paella GF, V	\$22.00
Pepitos® Platter	Platter of 12 Breadcrumb Squid, 4 Croquettes, <i>petit salad*</i> and two other dishes that vary, ask staff for details (save approximately \$5.00)	\$39.50

Swap the rice in Paella with Pasta to make a Fideuá (ask Staff for details)

Tapas Dishes - Recommend 3 dishes per 2 People

Albondigas Rellenas de Ciruelas	Meatballs with Prunes in Tomato Sauce GF	\$14.50
Pinchos Morunos con picante Aioli	Spicy Pork Skewers served with Chilli Aioli GF	\$12.50
Croquetas de Ropa Vieja	Ham and Cheese Croquettes served with Romesco Sauce	\$9.50
Calamares a la Andaluza	Crispy Breadcrumb Squid served with Spicy Aioli	\$12.50
Patatas Bravas – Catalan	Crispy Potatoes with Saffron Aioli GF, V	\$9.00
Patatas Bravas – Madrid	Potatoes in Spicy Tomato Sauce with Aioli GF, V	\$9.50
Alitas de Pollo al Ajillo	Garlic Chicken Wings in garlic & wine sauce served with <i>Bread*</i>	\$15.50
Alitas de Pollo en Salsa de Barbacoa	Chicken Wings in Spicy BBQ Sauce served with Aioli & <i>Bread*</i>	\$15.50
Goujones De Pescado	Fish Goujons in Paprika Batter on <i>petit salad*</i>	\$12.00
Tortilla Espanola	Spanish Egg & Potato Omelette with <i>petit salad*</i> GF, V	\$9.50
Tortilla Espanola con Espinacas	Spanish Egg, Spinach & Potato Omelette with <i>petit salad*</i> GF, V	\$9.75
Chorizo a la Sidra	Pepitos® Chorizo in tomatoes & cider sauce, served with <i>Bread*</i>	\$15.50
Chilindrón de Carrillada Cerdo y Patatas	Casseroled Pork Cheek with fried potatoes, served with <i>Bread*</i>	\$15.50
Bomba de Patata con Chorizo	Potato bomb with chorizo, served with basil pesto sauce	\$10.00
Gambas al Ajillo	Prawns flavoured with garlic and olive oil served with <i>Bread*</i>	\$17.00
Chuletitas de Cordero	Lamb shoulder chops (trimmed) with mint sauce GF	\$20.00
Filete y Patatas Fritas	250g Sirloin Steak with pepper sauce, fries and fried egg	\$24.00

*Bread is toasted and rubbed with garlic and tomatoes, Salads are seasoned with Balsamic Vinegar & Olive Oil

Ask about our Daily Specials or check our Blackboards

Desserts

Churros con Chocolate	Churros, served with Chocolate Sauce	\$11.00
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Side Dishes

Ensalada (Side Salad*) - \$5.50	Patatas Fritas (Fries) - \$6.00	Pan Adicional (Extra Bread) - \$3.00
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White Wines by Glass (150ml)

PANIZA BLANCO -12% (Dry) Macabeo	\$9.00
ALTITUD BLANCO - 12.5% Sauvignon Blanc, Verdejo	\$9.50
CLAVE DEL SOL - 13.5% Chardonnay - 3 Month Oaked	\$9.75
TRES PUEBLOS - 13.5% Macabeo, Viognier	\$9.75
PACO AND LOLA - 12.5% Albarino (Similar to Pinot Gris)	\$10.00

Red Wines by Glass (150ml)

PANIZA TINTO - 13% Tempranillo/Garnacha	\$9.00
GARCIA DE OLANO CRIANZA - 14% Tempranillo (Similar to Pinot Noir)	\$10.00
RED WINE OF THE WEEK (See bar for details)	\$9.75

Rose Wines by Glass (150ml)

PANIZA ROSADO – 12.5% Tempranillo/Garnacha (Sweeter)	\$9.00
TERRETA ROSE - 12.5% Monastrell (Dryer)	\$10.00

Spanish Wines by the Bottle

We have a large range of Spanish Wines. Just ask our staff for our extensive wine list of over 100 wines.

Order by the bottle and we will store your wine behind the bar for your next visit.

Sherry/Vermouth (75ml)

TIO PEPE FINO SHERRY - 15%	\$7.50
GUTIERREZ COLOSIA FINO - 15%	\$8.00
GUTIERREZ COLOSIA MANZANILLA - 15%	\$8.00
GUTIERREZ COLOSIA CREAM - 18%	\$8.00
GUTIERREZ COLOSIA AMONTILLADO - 18%	\$8.00
GUTIERREZ COLOSIA OLOROSO - 18%	\$8.00
GUTIERREZ COLOSIA MOSCATEL - 15%	\$9.00
GUTIERREZ COLOSIA PEDRO XIMENEZ - 17%	\$10.00
COVIJEREZ PEDRO XIMENEZ - 17%	\$10.00
MISS TELA - 15% (Vermouth) Moscatel de Alejandría	\$10.00

Draft Beers (330ml)

AMBAR ESPECIAL - 5.4% (Lager/Pilsner)	\$8.50
SAGRA ROJA - 6.10% (Red Ale)	\$9.00
BURRO SANCHO NEGRA - 5% (Stout/Porter)	\$9.00
BURRO SANCHO RUBIA - 5% (Golden/Pale Ale)	\$9.00

Spanish Bottled Craft Beers

We have a VERY large range of Spanish Beers, See bar staff for more details

Ciders (750ml)

SIDRA LAGAR DE CAMIN BRUT - 4.5% (Sweet)	\$18.50
SIDRA EL GAITERO EXTRA - 4.8%	\$19.00
SIDRA EL GAITERO BLACK LABEL - 7% (Dry)	\$20.00

Sangria (250ml)

Red Wine Sangria by Glass (Red Wine, Cider, Orange Liqueur & Lemonade)	\$8.00
Red Wine Sangria Jug (1.5L) (Red Wine, Cider, Orange Liqueur & Lemonade)	\$34.00

Soft Drinks (250ml)

Orange, Pineapple, Peach Juice	\$5.00
Coca Cola, Fanta Lemon/Orange, Sprite	
Ginger Ale, Lemon/Lime Bitters	
Vichy Catalan - 250ml Bottle (Sparkling Spanish Mineral Water)	\$6.00

Spanish Spirits and Spanish Liqueurs

We have a large range of Spanish Brandy's, Spirits & Liqueurs available, just ask staff for details
All Spirits/Liqueurs Sold in 1.5 ounce measures

Hot Drinks

Coffee/Tea/Drinking Chocolate	\$4.00
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Cocktails

See bar staff for more details from \$12.00