



Come for the tapas.

Stay for the drinks.

Menu

TAPAS

Spanish Tomato Bread

Pintxos (Olives, Peppers, and Anchovies)

Nuevo Wings

Patatas Bravas

Grilled Padron peppers

Calamares Fritos with Alioli Sauce

TAPAS PLUS

Trippa Fritta With Balsamic Sauce (Deep Fried Beef Tripe)

Chili Manchego Cheese

Mousse De Canard with Toast

Grilled Truffle Bikini (Iberico Ham with Mozzarella)

Shrimp with Garlic and Olive Oil

Pan Fried M5 Wagyu Cubes in Chili Sauce

Scallop Sashimi with Avocado Sauce

Pan Fried Crab Cake with Sea Urchin Sauce

Grilled Spanish Octopus with Balsamico Gravy

36 Month Acorn-fed Iberico Gran Reserve with Chili Peppers

Racion

Roast Iberico Pork Shoulder with Gravy (Best serve medium)

Fish of the day with Shellfish Juice and Vegetables

Seared Spring Chicken with Mixed Vegetables (25 mins)

Australian M5 Wagyu Rib-Eye with Gravy

Postre

Lime Parfait with Chili Mango Salad and Lemon Vodka

Half-Baked Chocolate Cake with Ice Cream (15 mins)