

CROSSLEY
ST
CANTINA



APERITIVOS

Pan

KUDO Sourdough, Garlic & Tomato Pulp,
Finger Lime & Chive Butter **VGO**
\$7 PP

Aceitunas

Mixed Olives marinated in a house
blend of herbs and spices **VG**
\$8

Jamon Serrano (12m) - 50g

Slices of Dry Aged Spanish Ham,
Guindilla Peppers
\$18

Manchego - 50g

Firm Spanish Cheese made from Sheep's Milk,
Quince Paste **V**
\$17

Chorizo Pamplona- 50g

Slices of Paprika Infused
Spanish Pork
\$18

TAPAS

Sardina

\$9 EA

Marinated Sardine, Toasted Sourdough,
Escalivada, Alioli

Hongo

\$7 EA

Crispy Fried Enoki Mushroom,
Agridulce Plum Sauce **VG**

Vieira

\$10 EA

Pan Seared Scallop, Garlic Mornay,
Finger Lime, Karkalla

Croqueta de Carne

\$9 EA

Jamon Serrano & Manchego Croqueta,
Quince Paste

Croqueta de Verduras

\$8 EA

Sweetcorn & Zucchini Croqueta,
Popcorn Sauce **VG**

Cordero

\$12 EA

Marinated Lamb Skewer, Cherry Tomato,
Red Onion, Mojo Verde

RACIONES

Bruselas

\$19

Brussel Sprouts, Chilli Maple Dressing,
Pickled Shallots, Fried Chickpeas **VG**

Gambas

\$24

Pan Fried Prawns, Garlic, Butter, Chilli,
Lemon

Chorizo

\$23

Brûléed Chorizo Terrine, Corn Puree,
Pedro Ximinez Vinegar Pearls

Pato

\$28

Pan Seared Duck Breast, Pedro Ximinez
& Cherry Glaze, Parsnip Puree

Pulpo

\$28

Flame Grilled Octopus, Romesco,
Paprika Oil

GRANDES

Cabra

Braised Goat,
Smoked Cauliflower Puree,
Lirah Sherry Vinegar
\$32

Salmón

Seared Salmon,
Prawn Vizcaina,
Pickled Cucumber
\$36

Berenjena

Smoked Eggplant, Sofrito,
Green Romesco,
Fried Leeks **VG**
\$30

Bife

400g Porterhouse Steak,
Roasted Bone Marrow,
Migas, Chermoula
\$75

ADICIONAL

Patatas Bravas

Chunky Potatoes,
Spicy Tomato, Alioli **VG**
\$16

Brócoli Tierno

Grilled Broccolini,
Lemon Juice, Mixed Seeds, **VG**
\$12

**WHY NOT LET CHEF TAKE CARE OF THE
DECISIONS WITH OUR CHEF'S MENU - \$79 PP**