

Costa del Sol Sundays

FOUR COURSE MENU \$99PP

Starter

CROQUETA (V)

mushroom and manchego cheese
croquettes

JAMON IBERICO (DF)

36months jamon, pan con tomate

Entree

CRUDO (DF)

hiramasa kingfish, coriander, chilli,
citrus dressing

BAKED PIQUILLO PEPPERS (GF)

manchego cheese, pecan, chives, garlic

Main

SEAFOOD PAELLA (DF, GF)

saffron and fish stock infused rice, chorizo, tiger
prawn, barramundi, loligo squid, clam, mussel

OR

VEGAN VALENCIANA PAELLA (VE, DF, GF)

saffron and vegetable stock infused rice,
caramelized capsicum, pea, pumpkin, green
asparagus, confit tomato

SIDE

PATATAS BRAVAS (DF)

twice cooked potato, spicy tomato emulsion, garlic

Dessert

COFFEE CARAMEL TORRIJAS

spanish style French toast, salted caramel
ice cream, nasturtium

please advise of any dietary requirements. dishes may contain traces of nuts.

GF gluten free, DF dairy free, V vegetarian.

we do not split bills.



AGFG 2022
CHEF HAT AWARDED

