

D Z E M

PARA PICAR

Ostra · freshly shucked oysters natural with lemon/gazpacho GF, DF	29 1/2 dz
Ostra · freshly shucked oysters natural with lemon/gazpacho GF, DF	55 1 dz
Grilled pizzetta · garlic & rosemary VG, DF	12
Banderillas · boquerones en vinagre, olives, vegetable ceviche GF, DF	8 ea
Aceitunas · warm spiced olives VG, GF, DF	16
Jamón Serrano Pintxos · quince paste, Valdeon, toasted orange & raisin sourdough.....	8 ea
Dips · romesco, hummus, chermoula served with grilled sourdough, dark rye & cumin crisps V	16

CHARCUTERIA

Salmon Curado · citrus cured salmon, caviar, labneh, dark rye.....	26
Jamon Iberico de Cebo · aged 24 months, 100 grams.....	40
<i>served with housemade pickles and picos</i>	
Jamon Iberico de Bellota · aged 36 months, 60 grams.....	55
<i>served with housemade pickles and picos</i>	
Tabla de Embutidos	
Chefs' selection of Spanish smallgoods. guindillas, olives, manchego.....	27 for 2
	39 for 4
Tabla de Queso	
Chefs' selection of international and local cheeses, Santa Teresa quince paste,	27 for 2
housemade cumin crisps	39 for 4

CROQUETAS

Queso de Cabra · Goats cheese croquettes, manuka honey, toasted almonds V	26
Chorizo & Manchego · Salsa brava, manchego, jamon crisp.....	25
Pigs Head Croquetas · Apple salad, gribiche, quince paste.....	27

ARROZ

Arroz Negro · pan seared Canadian scallops, squid ink, saffron aioli GF	45
+ scallops.....	6 ea
Paella de verduras · artichokes, courgettes, piquillo, sea herbs GF, VG*	36
+ prawn.....	9 ea

DEL MAR

Atun · seared yellowfin tuna, soft herbs, carrot escabeche, burnt eggplant puree GF, DF	29
Gambas al ajillo · garlic, chilli, fresh herbs, grilled sourdough.....	32
Mejillones · Chorizo, tomatoes, chilli, saffron, maple syrup GF	29
Pulpo · grilled octopus, black garlic, kipfler potatoes, capers, nduja dressing GF	32

SAINT
MALO



PE DRO S C R I B E S

CARNE

Chorizo · pan seared chorizo nuggets, rich broth, minted peas, grilled sourdough.....	27
Pato · smoked duck, pearl couscous, carrot puree, mushroom adobo.....	32
Mejillas · wagyu beef cheeks, manchego polenta, Pedro Ximenez GF	36

COMUNAL

Spatchcock · baby carrots, garbanzos, chermoula butter GF	39
Hombro de cordero · slow cooked lamb shoulder, beans, sage, garlic, tomato GF	48
Chuleta de Cerdo · pork cutlet, manchego, quail eggs, capers, Cantabrian anchovies.....	42
Bistec · 1.5kg Tomahawk, marble score 4+, 100% grass fed, Gippsland Victoria GF	160

VERDURAS

Patatas Bravas · chilli, saffron aioli, chives, citrus salt GF, V	18
Fioretto · romesco, queso de cabra GF, V	19
Roasted Dutch Carrots · cavolenero, tahini dressing GF, VG	19
Peras · arugula, Manchego, Balsamico al Pedro Ximenez GF, V	19
Calabaza Moscada · roasted pumpkin, puree of pumpkin, chermoula GF, V	22

POSTRE

Tocino de Cielo · anglaise, almonds GF	22
Rosquillas · dulce de leche, chocolate.....	19
Menjar Blanc · pistachio crumbs, poached pear VG, GF	19
Burnt Cheesecake · compote, glass biscuit.....	22

SAINT
MALO

