

## TAPAS

### Cold

Bread, tomato salsa, Arbequina olive oil (V)	6
Spiced almonds (GF, V, PB)	7
Marinated Spanish olives (GF, V, PB)	8
Gazpacho – chilled tomato soup with croutons (V, PB)	8
Watermelon, feta, pumpkin seeds, lemon (V, GF, PB options available)	12
Char-grilled zucchini, pine nuts, coriander dressing (GF, V, PB)	12

### Hot

Char-grilled sweet corn wedges, smoked paprika butter (GF, V, PB option available)	5.90
Spanish omelette, potato and caramelised onion (GF, V)	8
Grilled market fish slider, smoked paprika alioli, slaw	9.5
Deep-fried potatoes, spicy tomato salsa, alioli (V, PB option available)	10
Grilled chorizo, saffron alioli (GF option available)	14
Crumbed, fried goat's cheese balls, honey, almonds (V)	14
Crispy fried baby squid, guindilla chilli alioli, lime	14
Grilled broccolini, honey mustard dressing, hazelnuts (GF, V, PB)	14
Grilled lamb leg skewers, yoghurt salsa (GF)	18
Chilli prawns, garlic, parsley (GF)	18
Wagyu beef bavette, chimichurri (GF)	22

### Bellota Chef's Special

Clams and crumbled chorizo, chilli, garlic, parsley (GF)	16
Crumbed fried prawns with alioli	14

GF – Gluten Free | V – Vegetarian | PB – Plant-Based

## PLATTERS (GF option available)

<b>Jamón serrano</b> (GF option available) Spanish ham cured for 15 months	22
<b>Ibérico platter</b> Jamón ibérico de bellota, salchichón, lomo, chorizo	38
<b>Jamón ibérico de bellota</b> Spanish ham from Iberian pigs cured for 36 months	45

## CHEESES (GF option available)

<b>Manchego</b> Sheep's milk, firm cheese from La Mancha	14
<b>Semicurado cabra</b> Semi soft goat's cheese from Murcia	14
<b>Valdeón</b> Semi soft blue cheese from León	14

## DESSERTS

<b>Churros</b> Spanish doughnuts, dark chocolate, dulce de leche	16
<b>Homemade Ice Cream</b> (GF) Sherry Nectar, almonds, raisins	16

### OYSTER AND CHAMPAGNE SPECIAL - \$25

½ dozen oysters and a glass of Moët & Chandon Brut  
(Subject to availability)

We take all reasonable efforts to accommodate our guests' dietary requirements, however, we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies, please inform one of our team.

## FAVOURITE COCKTAILS

<b>"El Ocaso"</b> Gin, tonic, cherry, cranberry, thyme	18
<b>Spanish 75</b> Gin, lemon, sugar topped up with rose cava	18

### HAPPY HOUR FROM 4PM-6PM

Bread, tomato salsa, Arbequina olive oil	4.5
Grilled market fish slider, smoked paprika alioli, slaw	7.5
Deep-fried potatoes, spicy tomato salsa, alioli	8
Crumbed, fried goat's cheese balls, honey, almonds	12

 BellotaTapasBar

 @bellotatapasbar

**Bellota**  
BY PETER GORDON