## HARRY GºRDON'S

## Bar & Kitchen

Menu available daily from 11.30am

TAPAS
4.50 each or 3 for 12.00
Padrón peppers with sea salt (v)
Spiced chicken wings
Salted Marcona almonds (v)
Green leaf salad (v)
Pan con tomate (v)
Tortilla slice (v)
Artisan bread, olive oil and
PX aged balsamic vinegar (v)
Spiced patatas with aioli (v)
Gordal green olives (v)
Chorizo picante with

pickled guindilla

MEAT	
Pulled pork taco with avocado and coriander	7.00
Carpaccio of beef with anchovy and capers	7.50
Grillled veal cutlet with pine nuts and raisins	10.50
Roast spatchcock chicken with chilli and lemon	9.00
FISH	
Gazpacho Andaluz with crab pintxos	9.00
Salmon and oyster ceviche	8.00
Grilled octopus salad with smoked paprika and lemon	9.00
Seafood salad	8.00
VEGETARIAN	
Purple figs, honey melon and Beenleigh Blue	8.00
Caprese salad	7.50
Truffle, goats cheese, almonds and honey	8.00
Smashed avocado on toast with romesco	7.50

CHARCUTERIE			
50g/100g			
Señorío Ibérico Morcón chorizo	7.00/13.00		
Cecina (air dried smoked beef)	7.00/13.00		
Serrano ham	8.00/14.00		
Domecq Jamon Iberico Bellota	20.00/38.00		
PLATTERS			
	Spanish Sabores Platter (v) 12.50 Spanish olives, padrón peppers, tortilla slice, Diaz Miguel manchego, pan con tomate, piquillo peppers		
Charcuterie Platter 14.50 Cecina smoked beef, Señorío Ibérico Morcón chorizo, Domecq Jamon Iberico Bellota, Serrano ham			
Artisan Cheese Platter Three beautifully crafted Spanish artis grapes, fig and almond slice, Alemany			
Choose from: Monte Enebro, Picos Bli 1605 Manchego, La Retorta, Torta de			

## PLATTER OF ROCK OYSTERS

3 for 9.95 or 6 for 18.95

## **SWEET**

Pastéis De Nata 3.50 Traditional Portuguese custard tart made by I Love Nata

Orange, almond and polenta cake (v) 4.00





