

# Bar Nacional

Bar Nacional draws its inspiration from the lively Spanish food culture, particularly that of San Sebastian in the Basque region.

*Our dishes are designed for sharing with your amigos.*

## Aperitivo - to start

<b>MOUNT ZERO OLIVAS</b>	8
marinated in lemon, orange, thyme, chilli	
<b>HOUSE MADE SPICY NUTS</b>	6
<b>MARINATED VEGETABLES</b>	5

## Tapas

<b>CHARCUTERIA BOARD</b>	26
Selection of cured meats, pickles	
<b>CHEESE BOARD</b>	22
Selection of 3 cheeses, quince	
<b>GRILLED BREAD</b>	9
Josper roasted with marinated yoghurt & dukkah	
<b>TORTILLA</b>	6
Potato, onion, roast pepper & basil	
<b>CROQUETAS</b>	
- Broccoli, goats cheese & parsley, lemon mayo	4
- Jamon serrano & blue cheese	4.5
<b>CHARCOAL GRILLED BROCCOLINI</b>	9
white anchovies, almonds & sumac	
<b>WOOD ROASTED OCTOPUS</b>	17
Mt Zero extra virgin, char-grilled lemon	
<b>CUCA SARDINES</b>	12
tomato, lemon, bread crisps	
<b>PATATAS BRAVAS</b>	10
Crisp potatoes, bravas sauce & cheese	
<b>BOCADILLO</b>	8ea
- Crisp fried calamari, tartare & guindillas	
- Smoked beef brisket, cumin pickled onions & spiced almonds	
- Flat mushrooms, haloumi & bravas sauce	

## Mains - from the Josper

<b>PAELLA</b>	26
Chorizo, chicken, prawns & mussels	
<b>PAELLA VEGETARIAN</b>	23
Asparagus & roasted peppers	
<b>750G PASTURE FED T-BONE</b>	65
ajo verde, Dijon, skinny fries, cos heart salad	
<b>WHOLE WOOD ROASTED CHICKEN</b>	40
Mixed leaves, roasted peppers, spanish onion, garlic crouton	
<b>BARRAMUNDI FILLET</b>	26
Warm Asadillo, charcoal roasted leek	



## “Feed Me!”

**\$49 pp (min 2 people)**

Leave it with us!

A selection of our 9 favourite dishes spaced over three courses. Our set menu can be amended to suit your dietary needs, please speak to your waiter.

Please allow a minimum of 2 hours for a feed me.

## Business Lunch

**\$30 (2 courses) | \$35 (3 courses)**

Includes a glass of wine or beer  
Available 12pm - 3pm

### TAPA

Croqueta, tortilla or charcuteria

### RACIONES

Ask waiter for details

### DULCE

Palito helado or leche frita

## Sides

<b>BBQ CORN COB</b>	9
Merco mahon curado, bravas sauce & paprika	
<b>SKINNY FRIES</b>	9
Chipotle aioli	
<b>GREEN LEAF SALAD</b>	9
sherry vinaigrette	

## Desserts

<b>CREME CATALANA</b>	10
<b>PALITO HELADO</b>	8
<b>CHURROS CHOCOLATE SAUCE</b>	10
<b>TART OF THE DAY</b>	8



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# Wine

glass/bottle

## ESPUMOSO - SPARKLING

N/V LONIA CAVA, <i>Penedes, Spain</i>	9/45
N/V JANSZ CUVÉE BRUT, <i>Pipers Brook, TAS</i>	66
N/V POL ROGER BRUT, <i>Champagne, France</i>	19/120
2015 OAKRIDGE ROSE BRUT, <i>Yarra Valley, VIC</i>	72

## BLANCO - WHITE

2016 VALMINOR ALBARINO, <i>Rias Baixas, Spain</i>	78
2017 JIM BARRY 'LODGE HILL' RIESLING, <i>Clare Valley, SA</i>	12/58
2017 KINDRED SPIRITS SAUVIGNON BLANC, <i>Marlborough, NZ</i>	42
2017 DALRYMPLE SAUVIGNON BLANC, <i>Pipers River, TAS</i>	13/62
2016 CULLEN SEMILLON/SAUVIGNON BLANC, <i>Margaret River, WA</i>	60
2016 MARTINBOROUGH PINOT GRIS, <i>Martinborough, NZ</i>	55
2017 LA MASCHERA PINOT GRIGIO, <i>Limestone Coast, SA</i>	9/45
2017 PUNT ROAD, CHARDONNAY, <i>Yarra Valley, VIC</i>	52
2016 VINO ATHLETICO CHARDONNAY, <i>Macedon Ranges, VIC</i>	14/68
2016 CRAGGY RANGE 'KIDNAPPERS' CHARDONNAY, <i>Hawkes Bay, NZ</i>	75



## ROSADO - ROSÉ

2016 VALDEMAR 'CONDE' <i>Rioja, Spain</i>	9/45
2017 ONANNON, <i>Yarra Valley, VIC</i>	60

## TINTO - RED

2015 TELMO RODRIGUEZ 'GABA DO XIL' MENCIA, <i>Bierzo, Spain</i>	59
2015 LUIS ALEGRE 'KODEN' TEMPRANILLO, <i>Rioja, Spain</i>	72
2016 PALLISER ESTATE 'PENCARROW' PINOT NOIR, <i>Martinborough, NZ</i>	52
2017 OAKRIDGE 'OTS' PINOT NOIR, <i>Yarra Valley, VIC</i>	13/60
2016 YANGARRA TEMPRANILLO, <i>McLaren Vale, SA</i>	11/55
2016 PACHAMAMA SHIRAZ, <i>Heathcote, VIC</i>	53
2016 S.C. PANNELL 'FIELD ST' SHIRAZ, <i>McLaren Vale, SA</i>	12/56
2015 VASSE FELIX 'FILIUS' CABERNET SAUVIGNON, <i>Margaret River, WA</i>	65
2016 ALAMOS MALBEC, <i>Mendoza, Argentina</i>	9/44
2014 HEARTLAND SHIRAZ/CABERNET, <i>Langhorne Creek, SA</i>	38

## Cocktails

BAR NACIONAL SANGRIA <i>Choice of Red / White / Rosé Wine, Brandy, Fruit, Ginger Ale</i>	12
PATIENT SAINT <i>Patient Wolf Gin, Elderflower, Lemon &amp; Rosemary</i>	18
THE FELIX LOPEZ <i>El Jimador Tequila, St Germain &amp; Grapefruit</i>	16
JUNIPER SOUR <i>Sloe Gin, Chambord &amp; Pineapple</i>	18
THE VALENCIAN PIRATE <i>Kraken Black Spiced Rum, Cointreau &amp; Orange</i>	18

## POSTRES - DESSERT

N/V SANCHEZ ROMATE CISNEROS PX, <i>Jerez, Spain</i>	9/45
2016 MARCARINI MOSCATO D'ASTI, <i>Piedmont, Italy</i>	60

# Beer

glass/bottle

## TAP - 360ML

ESTRELLA DAMM, <i>Barcelona, Spain</i>	9
MOUNTAIN GOAT 'SUMMER ALE' <i>Richmond, VIC</i>	9
TWO BIRDS GOLDEN ALE, <i>Spotswood, VIC</i>	8
MOO BREW PALE ALE <i>Bridgewater, TAS</i>	8
CRICKETERS 'KEEPERS LAGER' <i>Melbourne, VIC</i>	8
NAPOLEONE APPLE CIDER, <i>Yarra Valley, VIC</i>	9

## BOTTLE - 330ML

CORONA, <i>Mexico City, Mexico</i>	9
CRICKETERS 'KEEPERS LAGER' <i>Melbourne, VIC</i>	8
ALHAMBRA '1925' RESERVA, <i>Granada, Spain</i>	10
WHITE RABBIT DARK ALE, <i>Healesville, VIC</i>	10

## CRAFT BEER

TWO BIRDS PALE & SUNSET ALES, <i>Spotswood, VIC</i>	9
MOO BREW SINGLE HOP (440ML CAN) <i>Bridgewater, TAS</i>	11
MOO BREW PILS & HEFEWEIZEN (375ML CAN) <i>Bridgewater, TAS</i>	9
ESTRELLA PILSNER STYLE WHEAT BEER, <i>'Inedit Damn' 750ml Catalonia, Spain</i>	25



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