


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.

 @bar_nacional

 barnacionalmelbourne
barnacional.com

Tapas

TABLA DE CHARCUTERIA	25
Selection of cured meats, pickles	
TABLA DE VEGETARIANA	21
Selection of pickled & marinated vegetables, tortilla & olives	
TABLA DE QUESOS	20
Selection 3 cheeses, quince	
OLIVAS	6.5
Marinated in lemon, orange, thyme, chilli	
OSTRAS NATURALES	4
Freshly shucked oysters with lemon	
NUECES PICANTES	6
Housemade spicy nuts	
MARINATED PICKLES	5
PAN A LA PARRILLA	9
Josper grilled bread with marinated yoghurt & dukkah	
TORTILLA	4
Potato & onion spanish omelette	
CROQUETAS	3.5
Broccoli, goats cheese & parsley croqueta, lemon aioli	
EMPANADA	4.5
Beef empanada, ajo verde	
PATATAS BRAVAS	10
Fried potatoes with brava sauce & cheese	
PAN CON TOMATE	7
Josper grilled sourdough, tomato & mahon add jamon serrano +3	
BOCADILLO DE CARNE	7.5
Smoked beef brisket, cumin pickled onions & spiced almonds	
BOCADILLO DE CALAMAR	7.5
Crisp fried calamari, tartar sauce, guindillas	
CUCA SARDINAS	12
Sardines with tomaca, lemon, bread croute	
CUCA MUSSELS	16
Pickled mussels with tomaca, lemon, bread croute	
GAMBAS	17
Josper roasted prawns, heirloom tomatoes, sherry, garlic & parsley picada	

Business Lunch

\$25 (2 courses) | \$29 (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

“Feed Me!”

\$40 pp (min 2 people)

Let our Chefs send out a selection of dishes for you to share

Raciones

PAELLA DE MARISCO Y CARNE	25
Calasparra rice, chorizo, chicken, prawns & mussels	
PAELLA VEGETARIANA	22
Calasparra rice, asparagus, roasted peppers	
PESCADO	22
Josper roasted salmon fillet, charred orange, heirloom tomatoes, saffron aioli	
FILETE FLANK	22
Black angus flank steak marble score 4, josper roasted broccolini, romesco sauce	
CHORICITO	16
Josper roasted choricito, cider, caramelised onion, grilled bread	
CALABACÍN	10
Grilled zucchini, chickpea, shaved fennel, radish, dukkah, hung yoghurt, honey & cumin dressing	

Dulce

CHURROS CON CHOCOLATE	10
Spanish doughnuts, chocolate sauce	
CREMA CATALANA	10
Vanilla custard, orange	
PALITO HELADO	8
Caramel, orange & cinnamon, dark chocolate flake	