



Bar Nacional is our ode to Spanish food & culture

## Aperitivo – to graze

OLIVAS herb marinated olives (VE, GF, DF)	9
HOUSE MADE SPICED NUTS paprika & honey mixed nuts/grains (VE, GF, DF)	8
MARINATED VEGETABLES	8
ANTIPASTO BOARD selection of cured meats, pickles & bread	30

## Raciones – mains

PAELLA MEAT & SEAFOOD chorizo, chicken, calamari, mussels	28
PAELLA VEGETARIAN seasonal vegetables, roasted peppers	26
250g GRASS FED SCOTCH FILLET mojo verde, roasted broccolini	36
SWORDFISH FILLET romesco, lemon cheek	32

## Tapas – to start

GRILLED BREAD Grilled bread with marinated yoghurt & Dukkah (NF)	8
TORTILLA DE PATATAS confit potato, garlic (V, GF, DFO)	6
EMPANADAS served with mojo verde (2 PER SERVE) ~ beef ~ cauliflower, pine nuts (VE)	6.5
CROQUETAS ~ leek croquetas (V) (3 PER SERVE) ~ jamon croquetas (3 PER SERVE) ~ chorizo croquetas (3 PER SERVE)	8 9 9
CALAMARES calamari, mesculin, paprika, aioli	15
BOCADILLO ~ mushroom, halloumi, bravas sauce ~ crispy chorizo, bravas sauce, manchego	6.5 7.5

## Sides – to add

PATATAS BRAVAS fried potatoes with brava sauce & aioli (VEO)	12
SMOKED PEPPERS with goats cheese, pickled garlic (VEO, GF, DFO)	12
CHARRED CORN jospur grilled corn, manchego (V, GF)	12
GREEN LEAF SALAD sherry vinegarette	10
CHARRED BROCCOLINI smoked almonds, goats curd	12

### Business Lunch \$30 – 2 Course

Ask waiter for details

AVAILABLE 12 – 3PM

Includes a glass  
of wine or beer

### Dessert \$12

CREME CATALANA  
brulee, shortbread

BASQUE CHEESECAKE

CHURROS CON LECHE  
nutella cream