



Cellar Door Menu

Pan Y Salsas

*Casita Miro homemade bread,
selection of 2 dips of the day,
Miro grove Frantoio oil & Kalamata olives (v)*

25

Chorizo Ibérico

Premium Spanish chorizo (NaG, df)

20

Jamón Ibérico de Bellota

Hand carved Spanish acorn fed cured ham (NaG, df)

34

Croquetas de Queso de Cabra

*Goats cheese croquetas, honey
& roasted almonds (v, n)*

15

Patatas Bravas

*Crispy agria potatoes, mojo picon,
& aioli (NaG, v, df)*

16

Gambas al Ajillo

*Spanish garlic prawns, paprika oil
& lemon (NaG, df)*

23

Ensalada de Tomate

*Heirloom tomatoes, Buffalo mozzarella,
vincotto & green oil (NaG, v)*

25

Tabla de Quesos 80g

*Manchego & Kapiti Blue,
membrillo & lavosh (v, NaG)*

32

Plus we have the “Special Tapas of the day” available on the blackboard

Gluten free (NaG) Vegetarian (v) Nuts (n) Dairy free (df)