

\$20 Tapas Lunch Express

One Tapas and One Side with a Free Drink

Wednesday - Friday
11am-2:00pm

Step 1: Choose one tapas

- SPANISH CHORIZO -GFO
- CRISPY PORK SPRING ROLLS
- PULLED PORK SLIDERS
- CHICKEN SLIDERS
- CHICKEN SALAD -GFO
- SPICY BUFFALO WINGS -GF
- BBQ SAUCE WINGS -GF
- SALT & PEPPER CALAMARI -GF
- WHITING BEER BATTERED FILLETS
- SPICY SQUID TENTACLES
- TRIO OF DIPS -V,VGO,GFO
- CRISPY ARANCINI BALLS -V
- GARLIC BREAD -V
- BAKED MOZZARELLA DIP -V,GFO
- HERB FALAFELS -VG,GF
- MARINATED OLIVES -V,VG,GFO
- PATATAS BRAVAS -V,VGO,GF
- POPCORN CAULIFLOWER -V
- PUMPKIN & FETTA CHEESE SALAD -V,VGO,GF

Step 2: Choose one side

- CHIPS - AIOLI -V,VGO
- ASIAN SLAW -V
- GARDEN SALAD -V,GF
- TOASTED TURKISH BREAD -V,VG
- TOASTED GLUTEN FREE BREAD -GF,V,VG

Step 3: Choose one free drink

- HOUSE WINE
Sauvignon Blanc, Chardonnay, Shiraz
Moscato, Cabernet Merlot
- BEER
Hahn Premium Light
XXXX Gold
Carlton Zero Non Alcoholic
- SOFT DRINK
- JUICE



THURSDAY

\$4 BEER - WINE
With tapas purchase

- BEER
CARLTON ZERO NON ALCOHOLIC
HAHN PREMIUM LIGHT
XXXX GOLD
GREAT NORTHERN
KIRIN
PERONI
CROWN LAGER
SOMERSBY APPLE
SOMERSBY PEAR CIDER

- WINE
SAUVIGNON BLANC
CHARDONNAY
MOSCATO
SHIRAZ
CABERNET MERLOT



SUNDAY



\$10 TAPAS

Includes tapas \$16 and under
Dine-in with drink purchase

Terms and conditions:
Not valid in conjunction with any other offers (such as entertainment cards)
All promotions & specials are unavailable on Valentine's day, Mother's day,
Father's day & Public holidays

WEEKDAY'S SPECIALS

All days



WEDNESDAY

\$10 COCKTAILS
With tapas purchase

- TEQUILA SUNRISE
Tequila, grenadine, orange juice
- COSMOPOLITAN
Vodka, cointreau, fresh lime juice, cranberry juice
- MIDORI ILLUSION
Midori, vodka, triple sec, pineapple juice
- LYCHEE MARTINI
Lychee liqueur, vodka, lychee juice
- PINA COLADA
Malibu, coconut cream, pineapple juice
- FRUIT TINGLE
Vodka, blue curaçao, grenadine, lemonade
- MOJITO
Bacardi, mint, fresh lime juice, sugar syrup, soda water
- BLUE LAGOON
Vodka, gin, blue curaçao, triple sec, lemonade
- MARGARITA
Tequila, cointreau, fresh lime juice, sugar syrup

Menu

Embark on a culinary journey with our menu, which artfully blends modern Australian and Spanish cuisine for a unique dining experience right here in Cleveland. We celebrate the joy of sharing meals, encouraging you to savor not just the food, but the moments and smiles with your loved ones.

Our tapas are crafted to arrive fresh and flavorful as soon as they're ready, so you may find some dishes coming to your table at different times. If you prefer a more traditional dining experience, just let our friendly staff know, and we'll be happy to accommodate you. Enjoy your meal!

BREAD & PLANT BASED

TRIO OF DIPS 10 V,VGO,GFO

Toasted Turkish bread, Chef's selection of dips

GARLIC BREAD 10 V

Turkish bread brushed with rich herb garlic butter

MARINATED OLIVES 13 V,VG,GFO

Creamy hummus and warm, crusty bread

PATATAS BRAVAS 12 V,VG,GFO

Golden potatoes, fiery spicy red sauce

BAKED MOZZARELLA DIP 14 V,VGO

Goosey melted mozzarella, fragrant basil pesto, savory Napoli sauce, toasted Turkish bread

OVEN BAKED POPCORN CAULIFLOWER 14 V

Lightly coated cauliflower florets, flavorful spicy mayo

JALAPENO CHEESE BITES 15 V

Melted cheese balls stuffed with diced jalapenos, corn coated in crispy breadcrumbs, mustard mayo

HERB FALAFELS 14 VG,GF

Nutritious balls of ground chickpeas, parsley, cilantro, mint, garlic, cumin, coriander, paprika, napoli sauce and hummus sauce

CRISPY ARANCINI BALLS 15 V

Filled with a delicious blend of semi-dried tomatoes, fresh basil and parmesan, served atop a rich tomato napoli dip

PUMPKIN & FETTA CHEESE SALAD 16 V,VGO,GF

Tender roasted pumpkin, red onion, and a mix of fresh leafy greens, topped with crunchy pine nuts and drizzled with aged balsamic dressing

MEAT

SMOKEY PULLED PORK SLIDERS 15

Tender, slow-roasted shredded pork on soft buns, topped with a zesty coleslaw and sweet mustard mayo

CRISPY PORK SPRING ROLLS 14

Filled with savory pork mince and a medley of fresh vegetables, served with a tangy spicy plum sauce

SMOKED PORK CROQUETTES 15

A rich blend of smoked pork, prosciutto, and creamy mozzarella, served with mustard mayo

BBQ PULLED PORK NACHOS 19 GF

Topped with slow-roasted shredded pork, gooey melted cheese, jalapeños, fresh spring onions, salsa, and sour cream

PORK BELLY 21 GF

Skinless tender pork belly tossed in an Asian style caramel, chilli, micro coriander

PORK LEMONGRASS SKEWERS 19

Spiced pork mince with lemongrass, herbs, and onion, grilled on lemongrass sticks and served with sweet and sour dipping sauce

SPANISH CHORIZO 16 GFO

Coated in a luscious honey and sherry caramel glaze. Served with Turkish bread

GOLDEN POTATOES & CHORIZO 16 GF

Combined chat potatoes with spicy Spanish chorizo, creamy mayo and fresh thyme

GARLIC BUTTER STEAK BITES 20

Tender beef slices on crispy wonton crackers, topped with crunchy peanuts, and crispy shallots

BEEF MEATBALLS 18

Tender beef meatballs, simmered in a rich slow-cooked napoli sauce, topped with melted cheese and fresh parsley

VIETNAMESE BEEF STEW 20

Tender diced beef and carrots, slow-cooked in a rich, savory tomato-based broth, served with sliced bread

CUMIN LAMB RIBS 18

Tender roasted lamb ribs, seasoned with aromatic spices and a kick of spicy cumin

FLAME GRILLED LAMB SKEWERS 25 GF

Soft and succulent spiced lamb rump, paired with a cool mint yogurt

CHICKEN SALAD 16 GFO

Chicken mixed with crisp cabbage, carrots, onions, chilli and fresh herbs, tossed in a flavourful Asian sweet and sour dressing, topped with roasted peanuts and crispy shallots

CHICKEN SLIDERS 15

Marinated chicken, coleslaw with sweet mustard mayo

CHICKEN WINGS 14 GF

Your choice of: **Smokey BBQ sauce** or **Spicy Buffalo sauce**, blue cheese dip

FLAME GRILLED TERIYAKI CHICKEN SKEWERS 20

Boneless skinless chicken thighs, sesame seeds, green onions, teriyaki sauce

CHICKEN OR BEEF NOODLE SALAD 20

Vermicelli noodles with carrot, fresh herbs topped with crispy shallots and roasted peanuts, finished with a sweet, zesty fish sauce dressing

SEAFOOD

SALT & PEPPER CALAMARI 15 GF

Delight in our tender salt and pepper calamari, lemon

SEAFOOD CHOWDER 19 GFO

A rich and creamy chowder with scallops, prawns, calamari, clams, and tender vegetables, simmered in chicken broth, finished with fresh parsley and served with sliced bread.

CHILLI THAI FISH CAKE 16

Flavorful fish mince blended with herbs and spices, served with sweet plum sauce

CREAMY GARLIC PRAWNS 17 GF

Succulent prawns, perfectly cooked and smothered in a rich, creamy garlic sauce

WHITING BEER BATTERED FILLETS 15

Savor our light and crispy whiting fillets, side of homemade tartare sauce, lemon

SPICED SQUID TENTACLES 15

Tender squid tentacles, lightly coated in authentic Chinese spices, plum sauce, lemon

SIDE DISHES

SKIN ON CHIPS Aioli V,VG,GF 8

SWEET POTATO CHIPS Sour cream V,VG,GF 9

ASIAN SLAW Cabbage, carrot, sesame dressing V 7

GARDEN SALAD 7 V,GF

TOASTED TURKISH BREAD 3 V,VG

TOASTED GLUTEN FREE BREAD 4 GF,V,VG

DESSERTS

BAKED BAILEYS CHEESECAKE 12 GF,V

Blending smooth cream cheese with a hint of espresso and the luxurious flavor of Bailey, mixed berries compote

WARM DARK CHOCOLATE BROWNIE 12 GF,V

Paired with a salted caramel sauce, finished with fresh berries and a scoop of velvety vanilla bean ice cream

CHURROS 12 V

Rolled in cinnamon sugar for a perfect sweet crunch, served with a rich dark chocolate sauce

STICKY DATE PUDDING 12 GF,V

Poured over with luscious butterscotch Cointreau sauce, accompanied by a scoop of creamy vanilla ice cream

KID MEALS

All kid meals are served with chips or salad and tomato sauce or BBQ sauce

BEER BATTERED FISH 15

SALT & PEPPER CALAMARI 15

CHICKEN NUGGETS 15

Our banquet menus are crafted for those who want to explore a diverse array of tapas

Per person share menu

Minimum 4 people

\$29 TAPAS BANQUET

GARLIC BREAD V

CRISPY ARANCINI BALLS V

SALT & PEPPER CALAMARI GF

BAKED POPCORN CAULIFLOWER V

CHICKEN SALAD GFO

TERIYAKI CHICKEN SKWERS

SPANISH CHORIZO GF

\$39 TAPAS BANQUET

MARINATED OLIVES V,VG

CRISPY ARANCINI BALLS V

SALT & PEPPER CALAMARI GF

PORK LEMONGRASS SKEWERS

BAKED POPCORN CAULIFLOWER V

TERIYAKI CHICKEN SKEWERS

CHICKEN SALAD GFO

LAMB SKEWERS GF

SPANISH CHURROS (DESSERT) V

Please note that not all ingredients are listed, and trace amounts of nuts and wheat may be present even if not specified. If you have special dietary needs, please alert your server. Our friendly staff is happy to provide alternative options for Celiac, gluten-free, and vegetarian diets.

(GF) Gluten Free - (GFO) Gluten Free Option - (V) Vegetarian - (VG) Vegan - (VGO) Vegan Option