

Manolo

Bar & Restaurant

Tapas

CROQUETA DE SETAS (VG) (UND)
Golden crispy croquette with a delicate blend of mushrooms & aromatic truffle

CROQUETA DE JAMÓN (UND)
Traditional croquette with rich Jamon Ibérico

CROQUETA DE MORCILLA (UND)
A decadent taste filled with Spanish blood sausage, offering bold smoky flavours

CROQUETA DE LA CASA (UND)
Our chef's weekly special

PATATAS BRAVAS
Crispy golden potatoes served with home made alioli & smoky brava sauce

FRESH OYSTERS (EA)
Ocean-fresh complimented by saffron, prosecco & refreshing granita

TUNA TARTARE
Finely diced Yellow Fin tuna mixed with shallots & capers, served with double baked sourdough slices

TORTILLA DE PATATAS
A traditional Spanish omelette with soft layers of potato & caramelized onion

TORTILLA DE MANCHEGO
A luxurious take on the classic, featuring aged Manchego for a deeper flavour

ACEITUNAS DE LA CASA
A selection of marinated Spanish olives

To Share

TABLA DE QUESOS (VG)
A curated selection of three exquisite cheeses accompanied with Spanish olives & picos

TABLA DE EMBUTIDOS
A fine selection of premium cured meats, including Jamon Ibérico accompanied with Spanish olives

PLATO DE JAMÓN IBERICO
80 grams delicately sliced Jamon Ibérico accompanied with double baked sourdough slices & Spanish olives

ANCHOAS
Cantabrian Gold Series anchovies, drizzled with the finest olive oil & garnished with fresh garlic & parsley

BOQUERONES
Delicately marinated white anchovies, perfectly balanced with vinegar, garlic & fresh herbs

CHICKEN PATE
A smooth & flavourful home made chicken liver pâté, served with double baked sourdough slices

Bocadillos

SANTANDER ROLL
tuna, roasted red capsicum, salad & alioli

LA MANCHA
manchego cheese, salmorejo & grilled eggplant

BADAJOS
jamón ibérico roll w salmorejo

MADRID
calamari w salmorejo, salad

Raciones

ENSALADILLA RUSA

A classic Spanish style tuna & potato salad, enriched with olives, pickles, red capsicum & alioli

CHAMPIÑONES AL AJILLO

A rich medley of sautéed mushrooms in garlic, infused with Spanish herbs

GAMBAS AL AJILLO

Succulent prawns simmered in sizzling garlic-infused olive oil with a hint of chilli served in a terracota dish

CHORIZO AL CAVA

Authentic recipe by Rogelio, prepared on a base of olive oil & a splash of Spanish Cava

ALBONDIGAS

Our family recipe of six Spanish meatballs bathed in a velvety home made romesco almond sauce accompanied with toasted olive bread

PORTARLINGTON MUSSELS

Fresh mussels steamed in a fragrant tomato broth, served with toasted olive bread

ENSALADA DE TOMATE CON ATÚN

A refreshing salad of vine-ripened tomatoes and premium imported tuna

UNIÓN PERFECTA (VEGAN)

Roasted red capsicum & chargrilled eggplant drizzled with Hacienda Guzman Olive Oil, your choice of olive bread or bread roll – The perfect union

CALAMARES A LA ROMANA

Tender & golden panko crumbed calamari with salad

PULPO A LA GALLEGA 35

Galician-style octopus, tenderly cooked & served with paprika dusted potatoes garnished with olive oil & sea salt

GARLIC MUSSELS

Plump mussels in a rich garlic, tomato & capsicum broth, paired with olive bread

PINCHO MORUNO

Succulent skewers accompanied by yogurt, mint & salmorejo
Ask us for the meat special (lamb, chicken, beef or pork)

PORK FILLET

Marinated sliced fillet served with a reduction sauce of piquillo peppers

Especiales

CRISP WHITE BAIT

South Australian bait with spicy alioli, lemon, olive bread & green salad

FISH AND CHIPS

200G Blue Whiting with crispy potatoes, seasonal salad & a blend of creamy and spicy sauces

ORANGE ROASTED CHICKEN

Herb-infused chicken with a zesty orange sauce & seasonal vegetables

ORANGE ROASTED DUCK

Herb-infused duck finished in the oven, with a wine jus & citrus sauce served with seasonal vegetables

Arroces (min 2 people)

PAELLA DE POLLO (GF)

chicken, green beans & capsicum.
Add chorizo

PAELLA DE MARISCOS (GF)

prawns, calamari, mussels & clams

PAELLA DE ARROZ NEGRO CON ALLIOLI (GF)

calamari, prawn & alioli

PAELLA DE VERDURAS (GF, V)

seasonal rosemary infused vegetables

PAELLA DE LA CASA

ask our staff for our weekly house paella

Mains

ANGUS SCOTCH FILLET

Chargrilled to perfection, served with crispy local potatoes, thyme, baby carrots & red wine jus

JOHN DORY

Delicately poached white fish, accompanied by baby potatoes, vegetable purée & a velvety sauce made from prawn shells, creating an umami-rich depth of flavour

PORK BELLY

Succulent pork belly, cauliflower, baby carrots, broccolini and red wine jus

From the tin to the plate

OLIVES

MARINATED MUSSELS

SARDINES

BANDERILLAS (8)

pickled skewers

FILLED CAPSICUM W COD

BERBERECHOS

clam meat w lemon

Postres

BASQUE CHEESECAKE

Creamy baked cheesecake typical from Basque Country

TARTA DE SANTIAGO

Traditional almond cake from Galicia, topped with powdered sugar and the iconic St. James cross

CREMA CATALANA

Creamy custard with citrus, cinnamon, and a caramelized sugar top. Spain's elegant answer to crème brûlée

FLAN

Classic Spanish caramel custard with a golden caramel glaze

CAKE OF THE WEEK

Ask to discover the delicious tart of the week

LA SOBREMESA TASTING FLIGHT

Tasting of three traditional Spanish digestifs
*Each paired with house-made dessert