

Charcutería

Cold cuts

Jamón Ibérico 100gr	\$29
Chorizo Ibérico 80gr	\$22
Salchichón Ibérico 80gr	\$22
Mixed cold cuts	\$32

Quesos

Cheeses

Manchego 50gr	\$10
Manchego Trufado 50gr	\$14
Idiazábal 50gr	\$12
Finca Pascualeta 70gr	\$16
Mixed 3-cheese platter	\$32
Mixed 5-cheese platter	\$45

Extra Bread	\$3
Arbequina EVOO/ Butter/ Sherry Vinegar	\$3/ \$3/ \$3
All other sauces	\$2

(V) - Vegetarian - with eggs and dairy

All prices are subjected to 10% Service Charge & prevailing GST

@nextdoorspanishcafe

f/nextdoorspanishcafe

Tapas

Pan con Tomate (V) <i>Toasted bread with fresh tomato puree</i>	\$7	Pulpo a la Gallega <i>Grilled Spanish octopus with panadera potatoes, paprika and EVOO</i>	\$26
Anchoas del Cantábrico <i>Cantabrico anchovies in EVOO (5 pieces)</i>	\$14	Presa Ibérica a la Plancha <i>Grilled Ibérico pork shoulder with cuttlefish sofrito and spinach salad</i>	\$29
Ensalada de Tomate y Anchoas <i>Seasonal Spanish tomatoes with anchovies and pickled peppers</i>	\$15	Huevos con Chorizo y Trufa <i>Slow-cooked organic egg with truffle mashed potato, Chorizo and asparagus</i>	\$19
Chorizo a la Brasa <i>Chargrilled chorizo Ibérico with cheese</i>	\$16	Ternera a Baja Temperatura <i>Slow-cooked beef short ribs with honey grained mustard and root vegetable chips</i>	\$34
Gambas al Ajillo <i>Atlantic prawns in EVOO & garlic</i>	\$15	Cochifrito <i>Crispy fried suckling pig</i>	\$28
Coliflor Asada (V) <i>Grilled rainbow cauliflowers with Idiazabal and roasted pine nuts</i>	\$18	Pimientos del Padrón (V) <i>Padrón peppers</i>	\$14
Tortilla de Patatas (V) <i>Traditional Spanish omelette</i>	\$8	Coles de Bruselas con Miel y Pimentón(V) <i>Crispy Brussels sprouts with honey and paprika dressing</i>	\$16
Croquetas <i>Croquettes (3 pieces)</i>	\$8		
Selección de Aceitunas Españolas (V) <i>Selection of Spanish olives</i>	\$7		

(V) - Vegetarian - with eggs and dairy

All prices are subjected to 10% Service Charge & prevailing GST

📷 @nextdoorspanishcafe

📘 /nextdoorspanishcafe

Mains & Paellas

Waiting time of up to 45min

Pescado a la Brasa <i>Grilled catch-of-the-day</i> <i>(Check with server)</i>	Market Price	Paella de Langosta <i>Lobster paella</i>	\$48
Txuleton (500gr) <i>Black Angus ribeye with Piquillos</i>	\$58	Paella de Pollo y Chorizo <i>Chicken and Chorizo paella</i>	\$36
Costillas de Cordero <i>Grilled lamb rack with roasted vegetables</i>	\$38	Fideuà de Costillas de Cerdo <i>Spanish noodles with grilled pork ribs</i>	\$34
Paella de Marisco <i>Seafood paella</i>	\$29	Arroz Caldoso de Espinacas (V) <i>Spinach Idiazabal wet paella</i>	\$29

Desserts

Churros con Chocolate
Churros with chocolate
\$10

Tartaleta de Pacana
Pecan tart with infused rum berries
\$12

Mousse de Chocolate
Chocolate mousse with mixed berries compote
\$12

(V) - Vegetarian - with eggs and dairy

All prices are subjected to 10% Service Charge & prevailing GST

📷 @nextdoorspanishcafe

📘 /nextdoorspanishcafe