

BREAKFAST

Sourdough / Fruit toast,
Inglenook cultured butter, condiments 11 v *

Eggs
Poached, scrambled or fried
free range eggs, sourdough 13 v*

Smashed avocado
Grilled tomato, sourdough, marinated fetta,
dukkah, poached egg 24 v*

Breakfast burrito
Scrambled egg, chorizo, mushroom,
capsicum, ham, beans, chipotle aioli 19

Cuca Sardinias
Grilled tomato, salmorejo, sourdough 23 *

Huevos Rancheros
Madrid style baked eggs, chorizo, beans,
capsicum, sofrito, tortilla 24 *

Spanish breakfast
Jamon Serrano, croissant, fried eggs 24

15th century eggs
Poached eggs, Moorish butter,
kale crisps, za'atar pide, labneh 19 v*

Croissant / Almond Croissant 8 v

El Gordo Classic croissant
Smoked ham, Swiss cheese, tomato 14

1.3% card surcharge applies to all card transactions / 5% weekend surcharge will apply
GF= Gluten Free V= Vegetarian *= GF options

LUNCH

Tuna bocadillo
Swiss cheese, corn, spring onion, celery,
aioli, butter lettuce 17 *

Jamón Serrano bocadillo
Manchego cheese, tomato, aioli 16 *

Chicken escabeche bocadillo
Aioli, butter lettuce 16 *

Cuca sardinias bocadillo
potato crisps, butter lettuce, salmorejo 20 *

Grilled mushroom bocadillo
Capsicum, marinated fetta, chimichurri,
butter lettuce 18 v *

El Gordo Toastie
Jamon Serrano, ham, manchego,
Swiss cheese, tomato, aioli 15 *

Croquetas
Pumpkin, arroz y queso, herb aioli 17 v

Andalusian artichokes
Ajo blanco, broad beans, chervil 18 v GF

Muñoz-Rojo Jamon Iberico de Cebo
Aged queso manchego, membrillo 30 GF

Argentinian choripan
Grilled chorizo, chimichurri 16 *

Ensalada Basque
Marinated white anchovies, cornichons,
guindillas, radish, baby cos, lemon,
smoked paprika salt 22 GF



SARDINAS Y CONSERVAS

CUCA SARDINAS
Escabeche 23
Lemon 23
Tomato 23
Olive oil 23
Picante 23

CUCA CONSERVAS
Tuna 25
Squid 25
Razor clams 26
Anchovies 23

EMILIA CONSERVAS
Garfish 26

Ortiz
Anchovies 25

Choice of sardinias & conservas
served with sourdough, house pickled vegetables
& lemon
Gluten free option available

\$75 TAPAS LUNCH FOR TWO

**5 course chef selected tapas
with a glass of
House wine or Spanish beer**

SATURDAY NIGHT TAPAS Y RACIONES

Croquetas	
Arroz, pumpkin & queso, herb aioli v	17
Andalusian artichokes	
Ajo blanco, broad beans, chervil v GF	18
Muñoz-Rojo Jamon Iberico de Cebo	
Aged queso manchego, membrillo GF	30
Argentinian Choripan	
Grilled chorizo, chimichurri *	16
Ensalada Basque	
Marinated white anchovies, cornichons, guindillas, radish, baby cos, lemon, smoked paprika salt GF	22
Piquillo peppers	
Tuna & free range egg, aioli salad GF	16
Ceviche	
Tasmanian scallops, tequila, citrus, corn, avocado salsa fresca	22
Remolatxa	
Za'atar beetroot, garlic labneh, orange, radish, kale crisps, Moorish butter v GF	20
Cordero	
Braised Lamb ribs, labneh, pomegranate, mojo verde GF	24
Arroz caldoso	
Crispy skin barramundi, tiger prawns, Saffron wet rice, lemon, herbs GF	35
Pedro Ximenez beef	
20hr braised beef cheek, cauliflower puree, Pedro Ximenez sauce GF	34

SARDINAS Y CONSERVAS

CUCA SARDINAS	
Escabeche	23
Lemon	23
Tomato	23
Olive oil	23
Picante	23
CUCA CONSERVAS	
Tuna	25
Squid	25
Razor clams	26
Anchovies	23
EMILIA CONSERVAS	
Garfish	26
Ortiz	
Anchovies	25

Choice of sardinas & conservas served with sourdough, house pickled vegetables & lemon
Gluten free option available



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POSTRE

Basque burnt cheesecake	
Cherry compote	12
Churros	
Hot chocolate sauce	13
Spanish affogato	
Licor43, espresso, vanilla ice cream	16
Portuguese tart	4
Chocolate brownie	5

DIGESTIFS

NV	Chambers 'RoseWood' Muscat Rutherglen, VIC	12
NV	El Maestro Pedro Ximénez Andalucía, Spain	13
	Licor 43, iced milk	12
	Horchata Puro 43	12

Trading Hours	
Tuesday - Friday	7am - 4pm
Saturday	7am - 4pm
Saturday Night	6pm - Late