

SPANISH INSPIRED TAPAS

SHARING PLATES

- **Aceitunas Marinadas**

Selection of marinated olives served warm

- **Patatas Del Punto**

Crispy cubes of potato & sweet potato in a creamy aioli bravas sauce

- **Judías Verdes**

Side of green beans & cayenne toasted almonds tossed in orange vinaigrette

- **Plato de Baleares**

Grilled halloumi, Asparagus and Cherry Tomato with a Pomegranate reduction

- **Estofado de Garbanzos**

Cumin infused chickpea and baby spinach stew served w/ olive bread

- **Tumbet**

Layers of potato, eggplant & char grilled capsicum topped w/ Salsa Madre tomato sauce

- **Vegetarian Paella Balls**

4 balls of Saffron rice, peas, zucchini, red capsicum & herbs, served w/ aioli

- **Chorizo**

Crispy chorizo topped w/ softened ribbons of marinated zucchini

- **Empanadillas**

4 golden parcels of 14 Hour Slow Cooked Beef Brisket & Caramelised Onion. Served w/ Jalapeno Feta dipping sauce

- **Croquetas**

6 Traditional Spanish Croquetas with a crunchy breadcrumb outer layer and a delicate and creamy bechamel filling- ask staff for the flavour of the week!

- **Pinchos de Pollo**

4 skewers of tender chicken marinated in yoghurt, paprika & oregano, served w/ paprika marinade

- **Pinchos de Gambas y Chorizo**

4 skewers of tasty chorizo & marinated prawns, lightly dressed w/ chilli oil

- **Pinchos de Cordero**

4 skewers of grilled lamb marinated in chimichurri, w/ crispy sweet potato strips

- **Panceta de Cerdo**

Tender pieces of succulent roasted pork belly served w/ house pineapple relish

- **Vieiras**

Seared scallops & sliced Morcilla, served on a bed of delicious pea puree

- **Gambas al ajillo**

Juicy pan fried prawns, garlic, olive oil & a hint of chilli & parsley

- **Zarzuela**

Saffron coconut fish and mussels stew, served with olive bread

- **Ensalada Granada**

A lovely hearty salad of Baby spinach, crispy sweet potato, hazelnuts, Spanish onion & Jamon dressed in goat's curd & sherry vinaigrette

- **Ensalada Andalusia**

A simple summer salad! Rocket, Cucumber Batons, Paprika scorched Almonds, sliced Fennel, Olive oil & Aged white balsamic dressing

- **PAELLA**

An iconic Spanish Classic! Del Punto's Traditional Spanish Paella is made to order with seafood, chicken pinchos & chorizo

(Served in three different sizes)



DESSERTS

◦ Churros

Crispy doughnut fingers rolled in cinnamon sugar, with warm dipping chocolate, Chantilly cream & strawberries

◦ Dessert Wines

Options:

- *Romate Amontillado "N.P.U"*
- *Romate Pedro Ximenez*
- *"Cardenal Cisneros"*
- *DZ 'La Goya' Manzanilla*
- *Romate Moscatel 'Ambrosia'*

◦ Crema Catalana

It an essential on any Spanish Dessert list. A rich custard base w/ burnt toffee and served with strawberries

✱ Ask our staff for a Brandy or an Affogato with any shot of Liqueur!

👉 To Feast 👈

EL CAMINO

A CURATED SELECTION OF PERFECTLY MATCHED DISHES

Minimum 2 People - Whole Table

◦ Ensalada Andalusia

A simple summer salad! Rocket, Cucumber Batons, Paprika scorched Almonds, sliced Fennel, Olive oil & Aged white balsamic dressing

◦ Tumbet

Layers of potato, eggplant & char grilled capsicum topped w/ Salsa Madre tomato sauce

◦ Pinchos de Gambas y Chorizo

Skewers of tasty chorizo & marinated prawns lightly dressed w/ chilli oil

◦ Vegetarian Paella Balls

Balls of Saffron rice, peas, zucchini, red capsicum & herbs, served w/ aioli Pinchos de Pollo

◦ Skewers of tender chicken

Marinated in yoghurt, paprika & oregano, served w/ paprika marinade

◦ Plato de Baleares

Grilled halloumi, Asparagus and Cherry Tomato with a Pomegranate Reduction

◦ Patatas Del Punto

Crispy cubes of potato & sweet potato in a creamy aioli bravas sauce

◦ Empanadillas

Golden parcels of 14 hour Slow Cooked Beef Brisket & Caramelised Onion. Served w/ Jalapeno Feta dipping sauce

◦ Gambas al ajillo

Juicy pan fried prawns, garlic, olive oil & a hint of chilli & parsley