



TAPAS

Besa's Gilda, Anchovy Wrapped Olive, Guindillos, Peppinillos, Bico Pepper (I)	9ea
Pan con Tomate, Marinated Tomato Pulp on Toast	15
Organic Bread Bar's Caraway Bread & House Olives	15

ENLATADOS	
From the tin, best when paired with our Bread or Pan con Tomate	
Paco Lafuente Razor Clams 115gm (I)	30
Olasagasti Hand-Filleted Anchovy, Kalamata Extra Virgin Olive Oil (I)	19
Sardinillos, Paco Lafuente Small Sardines, 125gm (I)	28
Preserved Chargrilled Cuttlefish in Ink Sauce 172gm (I)	38
Whole Olasagasti Anchovies a la Donostiarra, in Garlic 120gm (I)	34

Today's Charcuterie, Served with Guindillos, Bonilla Patatas	MP
Beef Carpaccio, Goats Cheese, Boquerones (A)	15ea
Citrus Cured Blue Mackerel on Toast, Encurtidos, Green Romesco (A)	14ea
Tortilla, Confit Potato, Slow Cooked Onions, Kombu Piquillo	22
Grilled Octopus, Hazelnut Romesco, Kipflers (A)	36

PLATOS

Fish of the Day Pil Pil, Garlic, Parsley, Fingerlime (A)	MP
Paprika and Garlic Chicken, Fideua Negra of Squid Ink Egg Noodles, Aioli (A)	69
Westholme Wagyu Top Sirloin MB5+, Hand Chopped Mojo Verde	79

ACOMPÑAMIENTO

Escalavida of Eggplants, Peppers and Onions, Sherry Vinaigerette	19
Patatas Bravas, Chicken Fat Roasted Potatoes, Bravas Sauce and Aioli	19

POSTRES

Our desserts change regularly. Please ask your waiter about today's selection.



BEBIDA

From the aperitif to the final pour, our drinks list is built around curiosity and connection. Anchored in Spain and Australia, with thoughtful selections from across Europe, each wine has been chosen for its structure, provenance and its ability to elevate the plate beside it. You'll encounter distinctive Spanish producers, progressive Australian winemakers and timeless European houses, each selected for character, balance and depth.

Our spirits and aperitifs honour ritual. Vermouth over ice, sherry before dinner and amaro to finish celebrates the art of drinking well. This is a collection designed not just to complement the food, but to spark conversation, discovery and long evenings at the table.

"You can discover more about a person in an hour of play than in a year of conversation." - Plato.

APERITIVO

Antica Formula Vermouth Milan, ITA	18
Basta Flores Blanco Vermut Canelones, URY	12
Basta Flores Rojo Vermut Canelones, URY	12
Lillet Blanc Bordeaux, FRA	11

CERVEZA

Estrella Damm 330ml - Draught Barcelona, SPN	14
Michelada 330ml* Valentina Hot Sauce, Worcestershire, Oyster Sauce, Lime, Lager	15
Moritz Radler 330ml Barcelona, SPN	14
Yulli's Clarence Hazy Pale Ale 330ml Sydney, AUS	14
Heaps Normal Xpa (Non-Alc) 375ml Sydney, AUS	13

NON-ALC

Strangelove Lime & Jalapeno Preston, VIC	15
Strangelove Mandarin Preston, VIC	15
Strangelove Ginger Beer Preston, VIC	15
Strangelove Coastal Tonic Preston, VIC	15

VINO BY THE GLASS

	150ml	1000ml
HOUSE SANGRIA	15	48

ESPUMOSO

		125ml
23 Torreblanca Cava Brut Penedès, SPN		22
NV Louis Roederer Collection 246 Champagne, FRA		35
NV Ruinart Blanc De Blancs Champagne, FRA		55

BLANCO

	150ml	375ml
24 Mountadam Riesling Eden Valley, SA	17	43
23 Nanclares Y Prieto Dandelion Albariño Rias Baixas, SPN	22	54
23 Barco Del Corneta Cucu Verdejo Rueda, SPN	19	47
24 Voyager Estate Coastal Chardonnay Margaret River, WA	20	50

NARANJA & ROSADO

	150ml	375ml
23 Unico Zelo Esoterico Orange Riverland, SA	17	43
24 Château De L'aumerade Côtes De Provence, FRA	20	50

TINTO

	150ml	375ml
2024 ESCA x Nanny Goat Pinot Noir Central Otago, NZL	25	62
19 Cellar Comunica Suc de Saulo Garnacha/Cariñena Montsant, SPN	23	60
22 Villota Selvanevada Tinto Tempranillo/Graciano Rioja, SPN	21	52
23 Yelland & Papps YP Shiraz Barossa Valley, SA	17	43

Besa



VINO DE ESPAÑA

ESPUMOSO BTL

23 Torreblanca Cava Brut Penedès, SPN 100

21 Gramona Aliances La Cuvee Corpinat Penedès, SPN 160

NV Vallformosa MVSA Rosado Cava Penedès, SPN 85

BLANCO FRESCO BTL

23 Nanclares Y Prieto Dandelion Albariño Rias Baixas, SPN 120

23 Barco del Corneta Cucu Verdejo Rueda, SPN 110

24 Astobiza Txakoli País Vasco, SPN 90

22 Familia Navascués Macabeo Blanco Cariñena, SPN 85

24 Josep Grau Vespres Garnacha Blanca Montsant, SPN 140

BLANCO ESTRUCTURADO BTL

21 Quinta da Muradella Alanda Blanco Dona Blanca/Treixadura/Verdello Monterrei, SPN 220

22 Villota Selvanevada Blanco Viura/Tempranillo Blanco Rioja, SPN 105

21 Pepe Mendoza Casa Agrícola Blanco Merseguera/Moscatel/Macabeo Alicante, SPN 170

23 Bodega Piedra Fluida Listan Blanco Tenerife, SPN 155

NARANJA & ROSADO BTL

22 Forlong 80/20 Orange Palomino Puerto de Santa María, SPN 180

TINTO JUGOSO BTL

19 Cellar Comunica Suc de Saulo Garnacha/Cariñena Montsant, SPN 110

23 Mengoba Brezo Mencía (Served Chilled) Bierzo, SPN 85

22 Aixata I Alcait Vi de Vila Torroja Destrankis Garnatxa Priorat, SPN 185

22 Telmo Rodríguez Almuvedre Monastrell Alicante, SPN 95

TINTO POTENTE BTL

22 Villota Selvanevada Tinto Tempranillo/Graciano Rioja, SPN 120

21 Torre de Oña Finca San Martin Crianza Tempranillo Rioja, SPN 105

24 Bodega Cerrón Remordimiento Tinto Monastrell/Garnacha Jumilla, SPN 95

21 Terroir Al Limit Carrigan Priorat, SPN 180

Besa

VINO DE AUSTRALIA & NEW ZEALAND



BLANCO	BTL
24 Mountadam Riesling Eden Valley, SA	85
24 Voyager Estate Coastal Chardonnay Margaret River, WA	95
24 Usher Tinkler Death by Semillon Hunter Valley, NSW	80
24 Philip Shaw The Gardener Pinot Gris Orange, NSW	85
21 Alkimi Primavera Vineyard Chardonnay Yarra Valley, VIC	115
25 Grosset Alea Riesling Clare Valley, SA	120
24 Torch Bearer Fumé Blanc Coal River Valley, TAS	90
24 Dog Point Sauvignon Blanc Marlborough, NZL	85
24 Cloudy Bay Chardonnay Marlborough, NZL	145
22 Castagna Chenin Blanc Beechworth, VIC	225

NARANJA & ROSADO	BTL
23 Unico Zelo Esoterico Orange Riverland, SA	85
24 Emmalene Pinot Gris Adelaide Hills, SA	80
TINTO	BTL
24 ESCA x Nanny Goat Pinot Noir Central Otago, NZL	110
23 Yelland & Papps YP Shiraz Barossa Valley, SA	90
23 Canobolas Cabernet Franc Orange, NSW	120
22 Spinifex Miette Shiraz Barossa Valley, SA	85
23 Hewitson Mad Hatter Shiraz Barossa Valley, SA	130
22 Voyager Estate The Modern Cabernet Sauvignon Margaret River, WA	120
25 Stargazer Rada Pinot Noir/Gamay Coal River Valley, TAS	100
23 Te Mata Awatea Cabernet Sauvignon/Merlot Hawke's Bay, NZL	125
23 Prophet's Rock Rocky Point Pinot Noir Central Otago, NZL	135

Besa

Our menu draws inspiration from the tale of Don Quixote by Miguel de Cervantes. A story of bold dreams, wandering roads, and fearless imagination.

The novel follows a hopeful knight who sets out on grand adventures, seeing magic and possibility where others see the ordinary. It is a celebration of courage, curiosity, and the beauty of chasing the impossible.

In that same spirit, our drinks are crafted as small journeys in a glass, each one inspired by adventure, discovery, and a touch of whimsy.

Chapter I

EL SUEÑO

~The Dream~

KALIMOTXO

Gospel Solera Rye, Amaretto, Cream Sherry,
Chinotto, Orange and Passionfruit Foam

23



Alonso Quixano loses himself in tales of knights and chivalry. Enchanted by their pages, he resolves not to read of heroes, but to become one.

Chapter II

LA IDENTIDAD

~Forging a Name~

APRICOT SPRITZ

Apricot Soda, Vermouth,
Mezcal, Falernum*

23



He forges a new identity in the name of Don Quixote. He vows to restore honor to a world he believes has forgotten it.

Chapter III

DULCINEA ~On Love Imagined~

PEACH PISCO SOUR

Pisco, Salted Peach, Campari,
Citrus, Whites*

25



An ordinary woman is lifted in his
imagination. He clothes her in virtue,
crowns her with divinity, and from
devotion he fashions a love more myth
than mortal.

Chapter IV

LA VALENTÍA
~Courage Mistaken for Destiny~

VALENCIA MARTINI

Four Pillars Rare Dry, Fino Sherry,
Orange Liqueur, Gilda*

28



Ill-equipped yet unwavering, Don Quixote gathers the courage to ride into the unknown. With conviction, he sets forth toward the world he imagines.

Chapter V

EL COMPAÑERO

~Loyal Company~

BLOOD ORANGE SGROPPINO

Vodka, Limoncello, Suze,
Blood Orange Sorbet*

24



Sancho Panza, a humble farmer, follows Don Quixote with hopes of food, fortune, and favor. Where one seeks glory, the other seeks bread. Together, they find something deeper.

Chapter VI

LA ILUSIÓN

~Giants and Windmills~

SPICY MARGARITA

Tequila Blanco, Blackcurrant,
Spiced Pineapple*, Lime and Jalapeno Soda

26



Windmills rise as giants, and ruin is
crowned as glory. In his mind, defeat is
merely heroism misunderstood.

Chapter VII

EL DUELO

~Honor Hangs in the Balance~

AMARO COLADA

Planteray 3 Star, Amaro, Coconut,*
Pineapple, Citrus



With his knighthood staked upon the outcome, Don Quixote rides to face the Knight of the Moon. His honor hangs in the balance.

Chapter VIII

EL CAMINO

~At the Crossroads~

MAI TAI 3 WAYS

Coldbrew Jasmine, Pineapple,
Falernum*, Citrus

Choice of:

I

 Dark Rum and Bitter Curacao 

II

 Blanco Tequila and Chinola Mango 

III

 Yuzu Gin and Chinola Passionfruit 



Defeated he stands at a crossroads.
Three roads stretching into uncertainty
and no longer guided by fantasy.

Chapter IX

EL REGRESO

~Return to Reality~

BESA'S MOJITO

Sherry Blend, Mint Liqueur,
Citrus, Plum Soda*



He returns tempered by illusion and loss. In coming home, he finds not the glory of legend but the quiet truth of who he has become.

Chapter X

EL FIN*

~The Gentle Ending~

DESSERT COCKTAIL

Dark Rum, PX Sherry, Passionfruit,
English Breakfast

24



The adventure comes to an end.
What remains is the memory of a
journey that once gave his life meaning.

EPÍLOGO

~Non-Alcoholic~

BESA SPRITZ

Apricot, Italian Orange,
Sparkling Jasmine and Raspberry

16

AMARETTI HIGHBALL

Amaretti, Chinotto, Citrus,
Orange Foam

18

EL PELUQUERO

Salted Peach, Verjus,
Citrus, Whites*

16

EL SACERDOTE

Coldbrew Jasmine, Spiced Pineapple,
Citrus, Falernum*

14

TINA 1.0

Sparkling Oolong, Calamansi,
Botanicals

16

TINA 2.0

Sparkling Raspberry, Jasmine,
Wax Flower

16

TINA 3.0

Sparkling Ginkgo, Guava,
Salt Bush

16

Ask your waiter about adding
your favourite spirits.

Besa

