

EST 1995

DEGRAVES ESPRESSO

MELBOURNE

23-25 Degraives Street
Melbourne VIC 3000

Fully Licensed

Open 7 Days

7:00 - Late Mon - Sat

8:00 - Late Sun (hours may vary)

Functions and Bookings Welcome

www.degravesespressomelbourne.com.au

(03) 8395 6651



Dietary information and surcharges

| | |
|-----|-----------------------------------|
| V | Vegetarian |
| GF | Gluten Free |
| GFO | Gluten Free Option - upon request |
| VGO | Vegan Option - upon request |
| DFO | Dairy Free Option - upon request |

No modifications or split bills during **busy periods**, however we will always accommodate allergies and intolerances. Please let us know before ordering.

A **weekend and public holiday surcharge** applies to **support fair wages in line with Fair Work Awards**: Saturdays 10%; Sundays and Public Holidays 15%. Credit and Debit card processing fee 1.5%

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BRUNCH MENU

Available until 15:30

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Available from 12:30 until 15:30

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Coffee, tea, juice, soft drinks, etc

DINNER MENU

Available from 15:30

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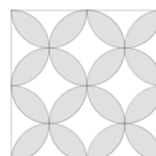
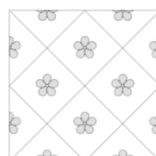
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Available all day*

*If you want to understand
what's unique about
Melbourne, join us for
brunch at 11 am on a Saturday...*

*If you don't get what makes
it unique, you might
never trully get this city...*



ALL DAY BRUNCH

4



Available until 15:30 every day

Granola

24.5

Crunchy house-made granola, coconut yoghurt, seasonal fruit – V VGO.

Avo Smash

26.5

Smashed avo, two poached eggs, peas, bullhorn jam, beetroot dust, leafy greens on sourdough – V VGO GFO.

Big Español

29.5

Navy beans cooked in our rich house-made tomato sauce, two eggs, chorizo, bacon, potato bomba (Spanish-style hash brown). Served in a pan finished in the oven with cheese gratin and a side of sourdough – GFO DFO VGO.

Spanish Omelette

29

With chorizo, caramelised onion, mozzarella, fresh herbs, and chimichurri verde – GFO DFO. + Sourdough 3.0 / + Potato bomba 3.0

Nourish Bowl

28

Herb rice with pimentón spiced lentils, roasted honey glazed pumpkin, green beans, roasted cauliflower, blistered cherry tomatoes. Topped with Spanish goats curd, buckwheat, and a chimichurri verde dressing – V VGO GFO DFO.

We like it + poached egg 3.0

Forest Floor

26.5

Mushroom medley, two poached eggs, pimentón dust, black garlic aioli. On sourdough with whipped lemon zest Spanish goats curd – V GFO VGO.

We like it + blue cheese sauce 3.0

Chili Scramble

27.5

Served on a Spanish flatbread with our house chorizo mousse, bullhorn jam, chorizo crumb, crispy jamón, goats curd, chili flakes, and chili oil – GFO

Pulled Pork Bomba Benedict

26.5

Two house-made caper and red pepper potato bombas, two poached eggs, and hollandaise. Served on slow roasted pork* with our Pedro Ximénez reduction with smoky corn and herb sauce – GFO.

**Substitute pork for smoked salmon +2 / Swap pork for torched kale -4*

Toast With Spreads

11.5

Sourdough, fruit or gluten free with our house churned butter and a choice of house made marmalade, strawberry jam, honey, peanut butter or Vegemite.

Eggs Your Way

15

Fried, poached, or scrambled on sourdough – GFO. See selection of sides.



Breakfast Sides

Bacon 5, Chorizo 5, Jamón 6, Smoked Salmon 6, Hollandaise 4, Mushrooms 4, Smashed Avo 6, Potato Bomba 6, Blue Cheese Sauce 3, Torched Kale 4, Crushed Tomato 4, Navy Beans in House-made Tomato Sauce 6, Extra Egg 3, Goats Curd 3, Extra Toast 3, Extra GF Toast 4.

French Toast - Spanish "Torrijas" 28.5

Iberian style French toast drizzled with cinnamon honey and buckwheat jewells. Fresh seasonal fruit and a side of double cream.

Cured Ocean Trout 29

House cured with lemon butter, caperberries, piquillo peppers, fennel pickles, leafy greens, kale dust. With Yarra Valley caviar on sourdough - GFO DFO
+ Poached egg 3.0

Degraves Valencia Paella & Prawns 33

Bomba rice, pulled pork, green beans, white beans, prawns, chorizo, leafy greens, and smoked corn - GF

Meatballs - Albóndigas de Madrid 29.5

Classic Spanish pork and chorizo meatballs simmered in our rich house-made tomato sauce. Served with herb rice and crusty bread.
We like it + fried egg 3.0

Three Cheese Smoked Beef Rib Burger 32.5

Double smoked premium beef short rib, blue cheese and Manchego cheese with pickles, battered jalapeños, black garlic aioli on a brioche bun by "Blanc Bakery". Sided with house made potato crisps.
+ Potato bomba (Spanish style hash brown) 3.0

Pasta - Prawn & Chorizo 35

Prawns, spicy chorizo and green olives in a red sauce with fresh thyme and a hint of chili. Finished with grated Manchego cheese.

Chicken and Halloumi Salad 31

Honey-glazed poached chicken breast, grilled halloumi, crispy jamón, cherry tomatoes, quince jam, classic slaw, and herb honey dressing - VGO

Beetroot Ensalada 26

Salt-baked and roasted beetroot with citrus segments, pickled cucumber, fennel, quinoa, and goats cheese - GFO DFO VGO

Panini:

Meatball 22

Pork meatballs, rich tomato sauce, Manchego cheese, and leafy greens on ciabatta roll served with aioli.

Salami 19

Salami, jamón, chorizo, piquillo pepper, aioli, leafy greens, ciabatta roll.

Smokey Corn 18

Smoked corn, fresh tomato, black garlic aioli, cheese - V.
+ Tuna for a tuna melt 4.0 / + Jamón 5.0

Mushroom 19

Mushrooms in a house-made tomato sauce, black garlic aioli, red peppers, fennel, and leafy greens in a ciabatta roll - V.
We like it + Bacon 5.0

Available from 12:30 daily

Small delicacies that offer the opportunity to try different flavours.
Shared amongst friends for maximum flavour!

Potato Bombas (similar to a croquette) 18

Piquillo pepper and caperberry bomba with aioli (3 pcs) - V.

Spanish Cantabrian Anchovies 22

With house-made bullhorn jam and sided with sesame crustinis.

Gambas 25

Prawns with garlic and green chili, drowned in butter, sided with sourdough - GFO.

Calamari 19.5

Fried Australian squid with pimentón aioli.

Chorizo Sausage 18

With Pedro Ximénez sherry reduction and charred sourdough - GFO.

Catalan-style Tomato Bruschetta 16.5

Grilled sourdough, crushed tomato, black garlic, and Spanish olive oil - V GFO.
+ Anchovies 4.0 / + Jamón 4.0

Hand-cut Potato Crisps 8.5

With black garlic aioli and chili oil.

Patatas Bravas 15

Twice-cooked potatoes topped with "brava" spicy sauce and garlic aioli - V.

Twice-cooked Potatoes - V 11.5

Toasted Sourdough by Blanc Bakery 5.5

With Spanish olive oil, salt and a garlic rub - V.

Grazing Board (serves 2) 49

Spanish Manchego cheese, blue cheese, green olives, Raza Duroc jamón, guindilla chilies, fuet anís (~salami), pumpkin purée, blue cheese cream, chorizo and red pepper mousse, and pumpkin and cherry muscatels.



FEED ME TAPAS, PLEASE!

Can't decide what to order?

Let our kitchen choose 3 of our
delicious tapas dishes for you.

\$ 38 pp



DRINKS

7



Coffee, tea, cold drinks.

COFFEE

Degraves Espresso House Blend

Hazelnut and malt aroma; chocolate finish; tart green apple acidity. Locally roasted and blended for the discerning Melbourne pallet.

Available in store or on-line www.degravesespressomelbourne.com.au

1 kg bag / 250g bag

48 / 16

Hot Coffee

Regular 5.5 / Large 6.5 (Mug)

Flat White, Latte, Cappuccino, Piccolo, Short Macchiato, Long Macchiato, Long Black, Espresso, Double Espresso

Melbourne Magic – Double ristretto + ~120ml textured milk

Alternative milk: Soy, oat, almond, coconut, lactose free +1

Decaffeinated Coffee +1

Extra coffee shot +0.5

Flavoured syrup: vanilla, caramel, hazelnut +0.5

Spanish Coffee

Café Bonbón – Double espresso + condensed milk 6

Café Cortado – 30ml espresso + 30ml steamed milk (no foam) 5.5

Carajillo – 30ml espresso + your choice of liqueur 15ml 9.5

Trifásico – 30ml espresso + 30ml steamed milk + 15ml liqueur 9.5

Barraquito – Espresso, licor 43, condensed milk, textured milk, cinnamon 12.5

Cold Coffee

Iced latte, iced long black 6

Espresso Tónica – Double espresso, tonic water, orange slice 7.5

Nitro Cold Brew – Made with our house blend – Seasonal 6

Mont Blanc Brûlée – 40 ml espresso over ice, layered with heavy cream, dusted with cinnamon sugar and torched until golden. Topped with orange zest. 12.5

Alternative

Matcha latte, spiced chai latte, hot chocolate Regular 5.5 / Large 6.5 (Mug)

Loose leaf chai steamed in milk Pot 6.5

Tea by the Pot (Serves one)

5.5

English breakfast / earl grey / chai / peppermint / lemongrass & ginger / chamomile.

Cold Pressed Juice by Market Juice

6.5

Orange / Apple / Beetroot+Apple+Ginger / Green (celery+kale+apple+ginger...)

Australian Sodas by Capi and Other Soft Drinks

Capi Sparkling Mineral Water: 250ml / 500ml 6.5 / 9.5

Capi Still Mineral Water: 500ml 8.5

Capi: Ginger Beer / Lemonade / Cola 5.5

Coke Zero 330ml 5.5

Remedy Kombucha – Ginger & Lemon 6.5

Our dinner offering from 15:30 until late

As the sun dips below the city skyline and the laneways come alive, so too does Degrares.

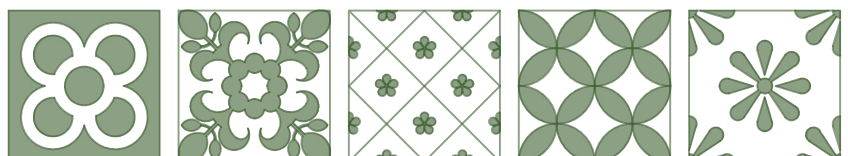
By night, our beloved espresso bar transforms into a vibrant cantina, where the rich, **spirited flavours of Spain meet the heart of Melbourne.**

Our Dinner menu is designed for sharing – because the best memories are made over good food and great company.

Start with our playful take on Spanish tapas – small plates bursting with bold flavours, perfect for passing around the table. From sizzling chorizo to smoky "croquetas" and fresh seafood, each dish is a celebration of rustic, regional fare.

Feeling hungry? **Our larger plates bring the soul of Spain to centre stage** – heartily, generous and made to complement your tapas experience. Think slow-cooked meats, rich sauces and seasonal produce designed to be savoured.

To drink, explore **our curated list of Australian and Spanish wines**, enjoy an **ice-cold Estrella Damm on tap**, or let our bartenders shake up a classic cocktail – whether it's a Negroni, a Sangría or **something with a little Mediterranean touch.**



TAPAS – STARTERS

10



Available from 15:30 daily

Small delicacies that offer the opportunity to explore a variety of flavours on their own or as a starter with a larger dish.

Potato Bombas (similar to a croquette) 18

Piquillo pepper and caperberry bomba with aioli (3 pcs) – V.

Spanish Cantabrian Anchovies 22

With house-made bullhorn jam and sided with sesame crustinis.

Gambas 25

Prawns with garlic and green chili, drowned in butter, with sourdough – GFO.

Calamari 19.5

Fried Australian squid with pimentón aioli.

Chorizo Sausage 18

With Pedro Ximénez sherry reduction and charred sourdough – GFO.

Grazing Board (serves 2) 49

Spanish Manchego cheese, blue cheese, green olives, Raza Duroc jamón, guindilla chilies, fuet anís (~salami), pumpkin purée, blue cheese cream, chorizo and red pepper mousse, and pumpkin and cherry muscatels.

Catalan-style Tomato Bruschetta 16.5

Grilled sourdough, crushed tomato, black garlic, and Spanish olive oil – V GFO.
+ Anchovies 4.0 / + Jamón 4.0

Pork Ribs 21

Pedro Ximénez glazed pork ribs with potato crisps and house-made pickles.

Jamón Croquetas 18

Albóndigas – Chorizo Meatballs 22

In our rich house-made tomato sauce with grated Spanish Manchego cheese.

Blistered Octopus 22

With black garlic aioli, smokey corn, and radish.

Slow Roasted Leeks 8.5

With buttermilk and a light herb dressing.

Patatas Bravas 15

Twice-cooked potatoes topped with "brava" spicy sauce and garlic aioli – V.

Toasted Sourdough by Blanc Bakery 5.5

With Spanish olive oil, salt and a garlic rub – V.

Hand-cut Potato Crisps 8.5

With black garlic aioli and chili oil.

LARGER PLATES

11



Available from 15:30 daily

Degraves Valencia Paella & Prawns

35

Bomba rice, pulled pork, green beans, white beans, prawns, chorizo, leafy greens, and smoked corn - GF

Spanish Fried Chicken

31

Fried tenderloin tossed in our secret Spanish herbs and spices. Sided with crispy Jamón croutons and our Pedro Ximénez reduction.

Lamb Shoulder

35

12-hour roast lamb shoulder, pickled jalapeño, marinated zucchini, sherry muscatels, natural yoghurt, and a drizzle of mint aioli on a smashed pumpkin bomba.

Three Cheese Smoked Beef Rib Burger

33-5

Double smoked premium beef short rib, blue cheese and Manchego cheese with pickles, battered jalapeños, black garlic aioli on a brioche bun by "Blanc Bakery". Sided with house made potato crisps.

+ Potato bomba (Spanish style hash brown) 3.0

Pasta - Prawn & Chorizo

35

Prawns, spicy chorizo and green olives in a red sauce with fresh thyme and a hint of chili. Finished with grated Manchego cheese.

Chicken and Halloumi Salad

31

Honey-glazed poached chicken breast, grilled halloumi, crispy jamón, cherry tomatoes, quince jam, classic slaw, and herb honey dressing - VGO

Beetroot Ensalada

26

Salt-baked and roasted beetroot with citrus segments, pickled cucumber, fennel, quinoa, and goats cheese - GFO DFO VGO

+ Calamari 6

Pizza - Spanish flatbread:

Jamón

22

Jamón, fresh tomato, black garlic aioli, Manchego, pimentón, and olive oil.

+ Prawns 6

Anchovies

19

Bullhorn jam, anchovies, capers, smokey paprika, Manchego, and Parsley.

+ Chorizo 5

Vegetarian

18

House-made tomato sauce, Spanish olives, piquillo peppers, fresh basil, Manchego, pimentón, and Spanish olive oil.

+ Chicken 5

DESSERTS & MORE

12 

Available from 15:30 daily

French Toast – Spanish "Torrijas"

15

Iberian style French toast served with chocolate ganache and fresh cream.

Chipotle Spiced Chocolate Brownie

16.5

Served with double cream and berries.

House-baked Burnt Basque Cheesecake

12.5

Cheese Board for two

26

Selection of Spanish cheese served with house-made quince paste, muscatels, and lavosh.

Port, Sherry, and Vermouth

Port NV Niepoort LBV 2028. 60ml.

12

Sherry Amontillado Los Arcos. 100 ml.

14

Vermut Rojo Primitivo Quiles. 80ml.

12.5



Spanish Coffee

Café Bonbón – Double espresso + condensed milk

6

Café Cortado – 30ml espresso + 30ml steamed milk (no foam)

5.5

Carajillo – 30ml espresso + your choice of liqueur 15ml

9.5

Trifásico – 30ml espresso + 30ml steamed milk + 15ml liqueur

9.5

Barraquito – Espresso, licor 43, condensed milk, textured milk, cinnamon

12.5

Hot Coffee

Regular 5.5 / Large 6.5 (Mug)

Flat White, Latte, Cappuccino, Piccolo, Short Macchiato, Long Macchiato, Long Black, Espresso, Double Espresso

Melbourne Magic – Double ristretto + ~120ml textured milk

Alternative milk: Soy, oat, almond, coconut, lactose free

+1

Decaffeinated Coffee

+1

Extra coffee shot

+0.5

Flavoured syrup: vanilla, caramel, hazelnut

+0.5

Alternative

Matcha latte, spiced chai latte, hot chocolate

Regular 5.5 / Large 6.5 (Mug)

Loose leaf chai steamed in milk

Pot 6.5

Tea by the Pot (Serves one)

5.5

English breakfast / earl grey / chai / peppermint / lemongrass & ginger / chamomile.

Beer, cider, wine.

Tap Beer: Estrella Damm Barcelona

Estrella Damm Lager, 4.6% ABV – Schooner / Pint 13.5 / 15

Cooper's Original Pale Ale, Regency Park, SA, 375ml Btl, 4.5% ABV 10.5

Brick Lane Draught, Melb. VIC, 375ml Can, 4.6% ABV 11.5

Ichnusa Blond Lager, Sardinia, Italy, 330ml Btl, 4.7% ABV 12.5

Stone & Wood Pacific Ale, Byron Bay, NSW, 330ml Btl, 4.4% ABV 10

Little Creatures **White Rabbit** Dark Ale, Fremantle, WA, 330ml Btl, 4.9% ABV 10

4 Pines Low Alcohol, Torquay, VIC, 330ml Btl, 0.5% ABV 9

Napoleone & Co Apple Cider, Coldstream, VIC 11.5

White Wine

Sauvignon Blanc 2024 Stoneburn. Marlborough, NZ. 11 gl / 50 btl
Citrus, grapefruit, lime.

Riesling 2024 Penna Lane. Clare Valley, SA. 12 gl / 55 btl
Lime, passionfruit toast and honey.

Macabeo Blanco 2023 Estío. Alicante, Spain. 12.5 gl / 59 btl
Pineapple, apple, grapefruit and earthy tannins. Hint of spice.

Chardonnay 2021 Torn. Mornington Peninsula, VIC. 14 gl / 62 btl
Fresh fig and nougat. Crispy finish.

Pinot Grigio 2020 Aquilani. Udine, Italy. 12.5 gl / 59 btl
Crisp, dry in style, youthful stone and citrus fruit.

Red Wine

Pinot noir 2023 Haystack. Yarra Valley, VIC. 11.5 gl / 55 btl
Generous red fruit and silky tannins.

Tempranillo 2022 Tierracalar. Valdepeñas, Spain. 13.5 gl / 59 btl
Light cola, cherry and red fruits. Soft earthy tannins.

Shiraz 2021 Penna Lane. Clare Valley, SA. 13.5 gl / 65 btl
Red plum and blueberry.

Grenache 2023 Legado de Moncayo. Campo de Borja, Spain. 14 gl / 65 btl
Rich floral cherry fruit and liquorice.

Cabernet Sauvignon 2022 Miles from Nowhere. Margaret River, WA. 11 gl / 52 btl
Blac cherries and cassis. Finely grained tannins.

Rosé

Rosé 2023 La Vie en Rose. Languedoc, France. 12.5 gl / 59 btl
Floral notes, soft raspberry and apricot. Gently refreshing.

Sparkling wine, aperitifs, spirits and cocktails.

Sparkling Wine

Cava MVSA Brut NV Vallformosa. Alicante, Spain. 12.5 gl / 65 btl
Crisp green pears, custard apple, toasty notes.

Sparkling Pinot NV Lambrook Estate. Adelaide Hills, SA. 16 gl / 79 btl
Strawberries, red-apple fruit, lively acidity, crisp finish.

Spirits

Vodka, rum, tequila or whiskey. 30ml. 14.5

Four Pillars Rare Dry Gin. 45ml. With fresh lemon and tonic. 14.5

Spanish Cocktails

Mimosa de Valencia. Boozy cousin of the mimosa, bursting with orange. 18.5
Cava, vodka, Cointreau, and orange juice.

Gimlet Martini. A sweet and sour take on the classic. 22
Four Pillars Rare dry gin, fresh lime, vermouth blanco, and simple syrup.

Bloody María. Our take on the classic. A little smoky and a bit spicy. 16
Vodka, tomato juice, hot sauce, pimentón, and guindilla pepper.

Sour Español. Spanish twist on a classic. A finely balanced crowd pleaser. 22
Amaretto, sherry, lemon, and simple syrup.

Manhattan Español. A Manhattan, via the south of Spain. 22
Rye whiskey, vermouth, and bitters.

Espresso Martini PX. Strong, sweet, richly spiced. What more do you want? 19
Double espresso, sherry, vodka, and Licor 43.

Mojito Ginger. A classic with a spicy twist. Refreshingly familiar. 19
White rum, fresh ginger, fresh lime juice, a dash of ginger beer, simple syrup, fresh mint, and soda water.

Señorita Margarita. 21
Tequila, Cointreau, lime juice, and salt rim.

Spanish 75. Spanish twist on a classic. 19
Four Pillars Rare dry gin, cava, lemon and simple syrup.

Classic Sangría. Red or White. 12.5 Glass / 56 Jug





Classic cocktails, mocktails and winter warmers.

Classic Cocktails

- Negroni.** Smokey and well balanced for any occasion. 21
Vermouth, Campari, Four Pillars gin and orange tweel. Oak smoke.
- Moscow Mule.** A refreshingly fizzy crowd pleaser. 19.5
Vodka, chilled ginger beer, fresh lime and mint.
- Old Fashioned.** Bold and spicy yet suave and sophisticated. 18.5
Rye whiskey, simple syrup and bitters.
- Tom Collins.** A cool classic that is all about the botanicals. 19
Four Pillars Rare dry gin, fresh lemon, simple syrup and soda.
- Cosmopolitan.** 21
Vodka, Cointreau, fresh lime and cranberry juice.
- Aperol Spritz** 19.5
- Vermouth Spritz** 19

Mocktails - non alcoholic cocktails

- Gypsy Sunset.** A well-balanced sweeter style mocktail. 15.5
Cold-pressed orange juice, cinnamon syrup, blueberries, fresh mint and lemonade. Garnished with orange wheel.
- Citrus Spritz.** 15.5
Refreshingly light and with a twist of summer breeze.
Fresh lime, cold pressed beetroot, apple and ginger juice, strawberries, fresh mint, simple syrup. Topped up with soda and garnished with mint and orange.

Winter Warmers

- Barraquito.** 12.5
Double espresso, 30ml Licor 43, condensed milk, textured milk, dehydrated orange, and cinnamon.
- Degraes Hot Gingered Cider.** 14.5
White rum, Cointreau, cinnamon syrup, apple, and ginger beer. Garnished with fresh orange.
- Hot Sangría** 14.5
Red wine, Licor 43, cinnamon syrup, lemonade, fresh orange, lemon, strawberry, and blueberries.

