

Tapas are the art of small dishes. Savour them with drink, a snack, a taste, a meal however you want. Our food shows off the freshness of our produce, simple and tasty.

Salud!! --- Sacha Meier

Char grilled swiss browns, olive oil, sherry and parsley and Pedro ximines

Tortilla 9

Spanish ommlette with aioli

TAPAS

Pan Tamaqua con queso manchego 8

Garlic rubbed, tomato, olive oil and sheep's cheese

Pimentón aliñado 11

Marinated peppers, garlic, sherry Vinegar and parsley salad

Papas bravas

10

Fried potatoes, Smokey tomato Sauce and aioli.

Garbanzos 12

Chickpea salad, egg, mint, parsley and lemon juice

Calamari 15

Fried local calamari with aioli

Albóndigas 12

Tiny Spanish meatballs, saffron tomato sauce

Ceviche de pescado 15

Peruvian style fish salad dressed in lime, garlic, chilli, coriander and sweet potato

Aceitunas 11

Mount zero wild olives, marinated in thyme, garlic, chilli and orange

Chorizo 11

Char grilled chorizo with onion jam

Pate 9

free range chicken liver and sherry pate

Pleোস 13

MONTADITO (little topped bread bites)

Anchoas blancas 4

White anchovies, with tapenade egg and lemon onions

Manchego 3.8

Sheep's cheese and quince paste

Langosta 5

Local cray, green mayonaise and cos

Chorizo seco 4

Dried chorizo and pickled chili

COMIDA SUSTANCIAL

Mejillas 35

Beef cheeks Braised in PX sherry, served with creamy cauliflower puree

Bistec 42

Char grilled, 350grm dry aged grass fed, Angus scotch fillet, anchovy Papas pobres

Poulet basqueé 36

Basque style chicken casserole, red peppers, white wine and thyme, Cuban green rice

Pescado del dia 38

Grilled local snapper, mojo rojo, lime mojo and Cuban green rice

Mejillones a la marinara 24

Steamed local mussels with spicy tomato and wine sauce

Ensalada

Ensalada mixta 12

Cos, tomato, red onion, cucumber, mount zero wild olives and sherry dressing

Remolacha 12

Spiced beetroot salad, Moorish dressing

Ensalada castellana 14

Radicchio, valdeon blue cheese, roasted almonds and orange salad.

Tapas and Spanish food is a fantastic shared meal, ask for sacha's selection.

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