



130 Keira Street Wollongong 2500
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TAPAS

CHORIZO A LA PLANCHA <i>Grilled Spanish sausage</i>	12.20
CHORIZO A LA JEREZANA <i>Spanish sausage cooked in dry sherry and onion..</i>	12.80
CHORIZO EN SALSA DE TOMATE PICANTE <i>Chorizo in a chilli tomato sauce.</i>	12.80
TORTILLA ESPANOLA <i>Spanish omellette. One of the most popular tapa dishes made with egg, potato, caramalised onion and fresh parsley. Very satisfying!</i>	11.90
PATATAS BRAVAS <i>Chunky pieces of potatoes, fried and topped with spicy tomato sauce</i>	12.50
PATATAS CATALANAS <i>Chunky pieces of potatoes, fried and topped with spicy mayonnaise</i>	12.50
PULPITOS ADOBADOS A LA PLANCHA <i>BBQ'd marinated baby octopus with a drizzle of chilli vinaigrette</i>	12.90
PULPITOS FRITOS <i>Baby Octopus lightly floured and fried</i>	12.90
ALBONDIGAS EN SALSA DE TOMATE <i>Meat balls in a rich herb tomato sauce</i>	12.50
ALMEJAS <i>Pan cooked pippies with white wine, garlic and parsley</i>	14.90

**Menu items subject to Market Availability*

ALMEJAS EN SALSA DE TOMATE	14.90
<i>Pippies cooked in a rich tomato sauce served in a sizzling dish</i>	
MEJILLONES	12.90
<i>Mussels in a tomato, white wine & chilli sauce</i>	
GAMBAS AL AJILLO	14.20
<i>King prawns cooked in oil, garlic and chilli</i>	
GAMBAS SEVILLANAS	14.20
<i>King prawns in a rich spicy tomato sauce</i>	
GAMBAS CON CHORIZO	14.20
<i>King prawns with braised chorizo</i>	
GAMBAS A LA JEREZANA	14.50
<i>King Prawns cooked in Sherry sauce</i>	
GAMBAS A LA PLANCHA	15.50
<i>BBQ'd King Prawns in the shell</i>	
ZAMBURINAS (Scallops)	13.20
<i>in chilli & roasted sweet paprika with garlic & white wine</i>	
ZAMBURINA EMPANADAS	13.20
<i>Savoury crumbed scallops</i>	
CANGREJO REBOZADO	15.50
<i>Crispy battered soft shell crab</i>	
CHANQUETES	11.50
<i>Lightly floured white bait deep fried, served with a lemon wedge</i>	
CALAMARES FRITOS	11.90
<i>Lightly floured and golden fried squid</i>	
HUEVOS A LA FLAMENCA	12.50
<i>Fresh eggs and chorizo cooked in spiced tomato sauce</i>	
PINCHITOS DE POLLO	12.50
<i>Diced marinated chicken breast fillet on skewers and bbq'd</i>	
POLLO EN LIMON Y AJO	12.50
<i>Chicken slithers, golden fried in garlic, onion and lemon juice</i>	

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PINCHITOS DE CORDERO <i>Marinated lamb skewers and bbq'd</i>	12.50
ACEITUNAS ALINADAS <i>Marinated olives</i>	11.50
LOMITOS DE CERDO <i>Marinated and grilled pork fillet medallions</i>	13.50
BISTEC ROMESCO <i>Cubed rump steak, pan seared cooked in wine & romesco sauce (contains ground almond & hazelnuts)</i>	14.50
BISTEC AL VINO TINTO <i>Cubed rump steak cooked in a red wine sauce</i>	14.20
CHAMPINONES AL AJILLO <i>Button mushrooms cooked in olive oil, white wine and garlic</i>	11.50
CHAMPINONES CON CREMA <i>Button mushrooms in a creamy sauce</i>	11.90
PIMIENTOS RELLENOS <i>Red capsicum filled with cream cheese, & shallots drizzled with a chilli infused vinaigrette</i>	11.90
ALCACHOFAS <i>Artichoke hearts served with a vinaigrette dressing</i>	11.50
PIMIENTOS ASADOS <i>Roasted Capsicums</i>	11.90
MANCHEGO Y JAMON SERRANO <i>Manchego cheese and Serrano ham</i>	14.50
SIDE OF CHIPS <i>Small \$4.50 Large \$6.50</i>	
ENSALADA DE LECHUGA <i>Green garden salad with olives, spanish onion & olive oil dressing</i>	sml 7.70 lge10.50

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MAINS

PAELLA (min. 2 persons)	27.50 per person
<i>Famous and traditional seafood rice dish using a variety of shell fish, calamari & Chorizo</i>	
GRILLED GRAIN FED RUMP	28.00
<i>With salad greens, chips and romesco sauce</i>	
SIZZLING RUMP STEAK	28.00
<i>Succulent & tender grain fed rump steak, on a bed of onion, capsicum, tomato and Garlic served on a sizzling plate with a side of chips.</i>	
SIZZLING CHICKEN BREAST FILLET	27.00
<i>Tender chicken breast slithers, pan cooked & served on a sizzling dish with Mushrooms and onion.</i>	
GRILLED CHICKEN BREAST	27.00
<i>Served with green salad & fries</i>	
CHICKEN BREAST SLITHERS	27.00
<i>Cooked in a creamy garlic sauce flambéed with brandy</i>	
CRUMBED CHICKEN BREAST FILLET	21.00
<i>With garden salad and chips</i>	

PANES (breads)

PAN AL AJILLO (<i>garlic bread</i>)	4.50
PAN AL AJILLO CON PIMIENTA (<i>garlic bread with freshly cracked pepper</i>)	4.50
PAN CON CHILE Y QUESO (<i>chilli cheese bread</i>)	4.50
PAN CON AJO Y QUESO (<i>garlic cheese bread</i>)	4.50
PAN CON CHORIZO Y QUESO (<i>cheese and chorizo bread</i>)	5.00
BOLLITO DE PAN (<i>bread rolls</i>)	1.20
PAN SALAMANCA (<i>fresh bread roll with olive oil & sea salt for dipping</i>)	

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HOT BEVERAGES

COFFEES

Corto (short black)	3.00
Negro (long black)	3.20
Café con brandy (long black or flat white with Spanish brandy)	9.30
Cortado (macchiato)	3.20
Café con leche (flat white)	3.50
Capuchino (cappuchino)	3.50
Corto con leche condensada (s/black with sweet condensed milk)	3.20
Moca (Mocha)	3.50
Café descafeinado (decaffeinated coffee)	3.50
Chocolate caliente (hot chocolate)	3.50
Alana's hot chocolate & strawberry indulgence	4.50
Soy or Skim Milk is an extra	.50

TEAS

Tea	3.00
Earl Grey	3.50
Manzanilla (chamomile tea)	3.00

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POSTRES (DESSERTS)

Helado de Turrón (almond nougat ice-cream delicious!)	9.50
Churros con chocolate (fried pastry served with chocolate dipping sauce and cinnamon sugar)	9.50
La Marina Special (Enjoy a burst of flavour & texture from our berry & ice-cream delight. Strawberries, berries, in coulis, custard, ice-cream & brandy)	11.00
Higos Pasados con Helado (Figs in port wine syrup served with vanilla icecream.)	11.00
Polvorones (a traditional Spanish almond short bread) 3 per serve	6.00
Cigarros (Spanish port infused mix nuts & chocolate filled spring rolls with Vanilla icecream)	9.90
Fresas (Just strawberries with a dipping sauce of rich chocolate & licor 43 Served with icecream and strawberry coulis.	11.00

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