

AS AT NOVEMBER 12TH 2018



AVIDA IS INSPIRED BY
THE TAPAS CULTURE OF SPAIN.

WE CHAMPION THE WINES OF JEREZ & SANLÚCAR DE BARRAMEDA
AND THOSE MADE FROM TEMPRANILLO.
WE ALSO LIKE GIN.

Every Wednesday, Thursday and Friday
we pour one particular wine for just seven dollars a glass.
It may be a new release, an old favourite, or just something of which we like the look.
Ask the staff what we're pouring ~ while stocks last.

SOME WINES ARE ACCESSED WITH THE CORAVIN WINE PRESERVATION SYSTEM[®]

COMIDA DE BAR

OUR MENU IS FULL OF DISHES DESIGNED TO BE SHARED.
PLATES ARE SERVED AS THEY ARE PREPARED.
WE SUGGEST TWO OR THREE DISHES PER PERSON.

CHEF: PAULA GUZMAN

PAN ~ BREAD

Bread with dips ~ 12.5

Pan con tomate ~ grilled bread
rubbed with tomato ~ 6

Bocadillo ~ pork belly
with pickled fennel ~ 5 / roll

MONTADITOS ON BREAD

Rulo de cabra goats' cheese,
roasted cherry tomato & basil ~ 5 / each

Smoked salmon, celeriac remoulade ~ 5 / each

Stracchino cheese, prosciutto cotto,
rocket pesto ~ 5 / each

ANTIPASTO

Olives with citrus ~ 6.5

Almonds & *La Chinata* paprika ~ 6.5

Plate of vegetable antipasto ~ 25

CHARCUTERIA & MEATS

Banderilla ~ lamb rump with
tahini mayo ~ 5 / skewer

Albóndigas ~ beef with
tomato sauce & ricotta salata ~ 16 / five

Homemade pork sausages
with homemade mustard & jus ~ 16 / two

Medium-rare *Wakanui* beef rump
with mojo verde ~ 16.5 / 150g

A plate of Spanish meats ~ jamón serrano,
chorizo gran reserva, salchichón ~ 28

dry sherry by the copita

Gonzalez Byass *Tio Pepe En Rama Fino*

10

Hidalgo *La Gitana Manzanilla* 10

Lustau *Los Arcos Amontillado* 11

Gonzalez Byass *Alfonso Oloroso* 11.5

MARISCOS

Boquerones ~ white anchovies with
caperberry & pickled onion ~ 6.5 / three

Oysters ~ au naturel or tempura
5 / each 30 / half dozen* 55 / dozen*
subject to availability

Gambas ~ prawns, chilli, paprika ~ 15.5 / five

Josper grilled squid tentacles with
black olive dressing ~ 17

Stew of steamed shellfish, pork sausage &
smoked fish with confit potato ~ 20

OTHER CLASSIC TAPAS

Pork skin crackling &
red pepper romesco ~ 7.5

Patatas bravas ~ hand cut, deep fried Agria
potatoes, spicy tomato sauce, alioli ~ 7.5

Empanada ~ chicken with
Kalamata olive & mascarpone ~ 4.5 / each

Croqueta ~ rice, porcini, parmesan ~ 5 / each

Croqueta ~ jamon & artichoke ~ 5 / each

Tortilla ~ Spanish omelette ~ slab cut ~
free range egg, confit potato & pea ~ 9.5

Goats' cheese & honey ~ 14 / five puffs

Chicken liver pâté with
caramelised onion & brioche ~ 15

Paprika & salt dusted fries
with alioli ~ 6 / smaller 10 / larger



Gluten free bread +1.5

PLATOS ~ RACIONES

MAIN COURSES ~ LARGER TAPAS TO SHARE

Homemade gnocchi with almonds, rocket & manchego ~ 19 add prosciutto +4

Grass Fed Girls lamb shank, celeriac purée, pickled beetroot ~ 27.5

Wakanui beef ribeye with poached egg, grilled mushroom, Olivo porcini infused oil ~ 33 / 200g

Fish ~ fresh catch ~ daily preparation ~ market price

COMPLEMENTOS

Salad ~ mixed leaves with apple & manchego cheese ~ 11

Asparagus ~ with chorizo, red peppers & crispy onion ~ 14

Green beans, roasted broccoli, orange & goat curd ~ 14

Cauliflower, baby spinach, hazelnuts, raisins & saffron dressing ~ 15

QUESO ~ CHEESE with bread ~ 9.5 / 30g each

Manchego ~ hard, sheep Rulo de cabra ~ soft, goat Vega Sotuelamos ~ truffle, sheep

POSTRES ~ DESSERTS

Crema catalana ~ set custard with lemon, orange, cinnamon & a hint of fennel seed ~ 12.5

Torta de Santiago ~ with orange & cream ~ 12.5

Chocolate torte & raspberry sorbet ~ 12.5

Avida's affogato ~ espresso, Licor 43 & ice cream ~ 15

Coffee ~ Whistling Sisters roast ~ from 4



SWEET WINE, PORT, SWEET SHERRY ET ALIA

		75mL	
2013	Matahiwi Holly Late Harvest Wairarapa	11.5	55 375mL
	Sandeman Tawny Portugal	9	90 750mL
	Clearview Sea Red Hawke's Bay	11.5	80 500mL
	Warre's Warrior Portugal	12.5	125 750mL
2003	Churchill's Portugal		115 375mL
	Valdespino El Candado Pedro Ximenez Jerez, Spain	13	65 375mL
	Lustau Emilín Moscatel Jerez, Spain	15	75 375mL

PLEASE ADVISE US OF ANY TIME CONSTRAINTS OR DIETARY REQUIREMENTS.
WHILE UTMOST CARE IS TAKEN, WE CANNOT GUARANTEE DISHES WILL BE 100% ALLERGEN FREE
SOME DISHES MAY BE UNAVAILABLE WHEN THE JOSPER IS RE-FIRED.

* OYSTERS ARE SERVED THE DJ WAY, WITH AN EXTRA ONE