



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.

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

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

Montadito ~ smoked salmon,
celeriac remoulade ~ 5 / each

Montadito ~ stracchino cheese,
prosciutto cotto, rocket pesto ~ 5 / each

Bocadillo ~ pork belly
with pickled fennel ~ 6 / roll

ANTIPASTO

Olives with citrus ~ 6.5

Almonds & *La Chinata* paprika ~ 6.5

Plate of vegetable antipasto ~ 25

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 ~ prawn & chorizo skewers with
crispy bread crumbs ~ 5 / skewer

Josper grilled squid tentacles with
black olive dressing ~ 17

Baked shellfish with a
wine & parmesan sauce ~ 20



Gluten free bread +1.5

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

CHARCUTERIA & MEATS

Banderilla ~ lamb rump with
tahini mayo ~ 5 / skewer

Albóndigas ~ lamb meatballs on pea purée
with yoghurt & dukkah ~ 16 / five

Homemade pork sausages
with homemade mustard & jus ~ 17 / two

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

Chicken breast, chorizo spices,
eggplant & feta salad ~ 17

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

OTHER CLASSICS

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

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