



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

Bocadillo ~ pork belly  
with pickled fennel ~ 5 / roll

## MONTADITOS ON BREAD

Rulo de carba, pickled beetroot  
& walnut ~ 5 / each

Sardine, ricotta, preserved lemon ~ 5 / each

Nico's bresaola, celeriac remoulade ~ 5 / each

## ANTIPASTO

Olives with citrus ~ 6.5

Almonds & La Chinata paprika ~ 6.5

Plate of vegetable antipasto ~ 25

## CHARCUTERIA & MEATS

Banderilla ~ chicken with chorizo spices  
on lemon alioli ~ 4.5 / skewer

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

Homemade pork sausages  
with homemade mustard & jus ~ 16 / two  
extra sausage +6

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

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

## 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 ~ 16

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

## OTHER CLASSIC TAPAS

Pork skin crackling & beetroot romesco ~ 7.5

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

Empanada ~ lamb & paprika ~ 4.5 / each

Croqueta ~ rice, leek & blue cheese ~ 5 / each

Croqueta ~ bacalao ~ salt fish ~ 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

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

## PLATOS ~ RACIONES

MAIN COURSES ~ LARGER TAPAS TO SHARE

Hummus, spiced baby carrots, chickpeas & rulo de cabra ~ 26

Three bone lamb rack with puy lentils & red wine sauce ~ 29                      extra cutlet +7

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

Beans ~ broad & round, with snow peas & goats' curd ~ 14

## QUESO ~ CHEESE                      with bread ~ 9.5 / 30g each

Manchego ~ hard, sheep

Rulo de cabra ~ soft, goat

Kingsmeade Tinui ~ blue, 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



Carajillo ~ espresso with a splash of Suau 8 Solera Reserva brandy ~ 9

## 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