



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 & 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 ~ roast beef, horseradish mayo, pickled  
red onion ~ 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

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

Josper grilled squid tentacles with  
black olive dressing ~ 17

Shellfish ~ steamed in white wine,  
with bread for the sauce ~ 20

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



Gluten free bread +1.5

### dry sherry by the copita

Gonzalez Byass *Tio Pepe 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

Albóndigas ~ beef meatballs  
with blue cheese & mushroom ~ 16 / five

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

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

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

Kale, crispy chickpeas & tomato salad ~ 16 add pork belly +8

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

Chicken breast rubbed with chorizo spices on eggplant, mint & feta ~ 27

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

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