

FROM 4.12.17



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^Y

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.

PAN ~ BREAD

Bocadillo ~ jamón serrano, manchego & sundried tomato ~ 4.5 / roll

Pan de ajo ~ grilled bread, brushed with garlic ~ 7

Bread with dips ~ 12.5

MONTADITOS ON BREAD

Bacalao, cornichon & tomato salsa ~ 4 / each

Roasted eggplant, rocket & maple ~ 4.5 / each

Sardine, caper, olive & tomato sauce ~ 5 / each

Beef tartare, green peppercorn ~ 5 / each

ANTIPASTO

Olives with citrus ~ 6.5

Almonds & La Chinata paprika ~ 6.5

Plate of vegetable antipasto ~ 22.5

CHARCUTERIA & MEATS

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

Albóndigas ~ meatballs of wild boar, pork belly, apple & cider ~ 16 / five

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

A plate of Spanish meats ~ jamón serrano, chorizo gran reserva, salchichón ~ 25

MARISCOS

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

Oysters ~ au naturel or tempura
5 / each 30 / six* 55 / twelve*
subject to availability

Shellfish steamed in white wine ~ 14.5

Gambas ~ prawns with chilli & paprika ~ 15.5 / five

Salad ~ brandy cured salmon, fennel, mixed leaves, & orange ~ 18

OTHER CLASSIC

TAPAS

Pork skin crackling & beetroot romesco ~ 7

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

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

Goats' cheese & honey ~ 12.5 / five puffs

Croqueta ~ spinach, rice & manchego ~ 4 / each

Empanada ~ beef & paprika ~ 5 / each

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

Chicken liver parfait with PX jelly ~ 15 / pot



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

POSTRES

Chocolate truffles ~ 8 / three

Sherry soaked chocolate brioche, chocolate cream, seasonal fruit ~ 12

Crema catalana ~ set custard with lemon, orange, cinnamon & a hint of fennel seed ~ 12

Avida's affogato ~ espresso, Licor 43 & ice cream ~ 14

QUESO ~ CHEESE

with bread ~ 9.5 / 30g each

Manchego ~ hard, sheep

Rulo de cabra ~ soft, goat

Cartwheel creamery ~ blue, cow

Coffee ~ Caffé L'Affare ~ from 3.5



Carajillo ~ espresso with a splash of Suau 8 Solera Reserva brandy ~ 7.5

SWEET WINE ~ DULCE

75mL

2013 Matahiwi Holly Late Harvest Wairarapa

11.5 55 375mL

NV Jean Marc Vigneux-Frère Demi Sec Champagne

65 375mL

PORT, SWEET SHERRY ET ALIA

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

Hidalgo Alameda Cream Sanlúcar de Barrameda, Spain

12.5 80 500mL

Valdespino El Candado Pedro Ximenez Jerez, Spain

13 65 375mL

Lustau Emilín Moscatel Jerez, Spain

15 75 375mL

