



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.

PAN ~ BREAD

Bread with dips ~ 12.5

Bocadillo ~ pork belly
with pickled fennel ~ 5 / roll

MONTADITOS ON BREAD

Roasted eggplant, rocket & maple ~ 4.5 / each

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

Jamón serrano with feta ~ 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 ~ venison meatballs,
pumpkin purée & smoked yoghurt ~ 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



Gluten free bread +1.5

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

Bacalao ~ salt fish mousse,
with sage butter & toast ~ 13.5 / pot

Shellfish steamed in white wine ~ 14.5

Gambas ~ prawns, chilli, paprika ~ 15.5 / five

Josper grilled squid tentacles with
black olive dressing ~ 16

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, spinach & confit garlic ~ 9.5

Goats' cheese & honey ~ 12.5 / five puffs

Croqueta ~ rice, pea & saffron ~ 4.5 / each

Empanada ~ beef & paprika ~ 4.5 / each

Bean salad ~ broad, round & flat, with snow
peas & goats' curd ~ 14

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

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

Homemade pork sausages, cannellini beans & caramelized onion ~ 23.5

Mushroom risotto ~ 27.5

Three bone lamb rack with creamy barley & grilled leek ~ 28
extra cutlet +7

Fish ~ fresh catch ~ daily preparation ~ market price

COMPLEMENTOS

Roasted cauliflower, romesco, almonds & preserved lemon ~ 10

Salad ~ mixed leaves with apple & manchego cheese ~ 11

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

Coffee & Frangelico granita with mascarpone & chocolate truffles ~ 12.5

Chocolate torte & raspberry sorbet ~ 12.5

Avida's affogato ~ espresso, Licor 43 & ice cream ~ 14.5

Coffee ~ Caffé L'Affare ~ from 3.5



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

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
	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