



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

Pan de ajo ~ grilled bread,  
brushed with garlic ~ 6

Bread with olive oil ~ 7

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

## ANTIPASTO

Olives with citrus ~ 6.5

Almonds & La Chinata paprika ~ 6.5

Plate of vegetable antipasto ~ 20

## 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

## CHARCUTERIA & MEATS

Pork skin crackling & beetroot romesco ~ 7

Banderilla ~ beef rump  
with pimento dressing ~ 5 / skewer

Chicken liver parfait with PX jelly ~ 15 / pot

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

A plate of Spanish meats ~ jamón serrano,  
chorizo gran reserva, salchichón ~ 24

## MARISCOS

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

Oysters ~ au naturel or tempura  
5 / each 30 / six\* 55 / twelve\*

Shellfish steamed in white wine ~ 13.5

Gambas ~ prawns  
with chilli & paprika ~ 14.5 / five

## OTHER CLASSIC

### TAPAS

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 ~ confit duck, sofrito, fennel  
& green olive ~ 5 / each

Alitas de pollo ~ chicken wings with  
chorizo spice & lemon alioli ~ 16 / eight

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

Salad ~ mixed leaves with  
orange, black olives & salted almonds ~ 11



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 ~ 12.5

## 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 Vigreux-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 Alamdea 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

