

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

Sardine, parsley vinaigrette ~ 5 / each

Beef tartare,
green peppercorn & herb ~ 5 / each

CHARCUTERIA & MEATS

Pork skin crackling & beetroot romesco ~ 7

Banderilla ~ Wakanui 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



Homemade 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

Manchego ~ hard, sheep

Rulo de cabra ~ soft, goat

Cartwheel creamery ~ blue, cow
with bread ~ 9.5 / 30g

Coffee ~ Caffé L'Affare ~ from 3.5



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

SWEET WINE ~ DULCE

75mL

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|------|--|------|----|-------|
| 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 ^M | | 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 |

