

AS AT OCTOBER 13TH 2020



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 and fifty cents 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^c WINE PRESERVATION SYSTEM.
WINES LABELLED ON THE BOTTLE AS ORGANIC^o OR VEGAN^v ARE SO DESIGNATED.
WE APOLOGISE IF YOUR SELECTION IS UNAVAILABLE.
SOME WINES ARE RARE. WE HAVE LIMITED STOCKS.

A SURCHARGE OF 1.5% MAY APPLY TO CREDIT CARD PAYMENTS.

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.

CAN'T DECIDE?

let us organise a selection of dishes for you

light tapas meal for about 20 / person

fuller tapas feast for approximately 35 / person.

ANTIPASTO & CHARCUTERIA

Olives ~ crumbed & filled
with manchego ~ 5 / fiveⁿ

Olives with citrus & chilli ~ 7^{d.g.n.v}

Spiced mixed nuts ~ 7^{d.g.v}

Almonds & *La Chinata* paprika ~ 7^{d.g.v}

Boquerones ~ white anchovies ~ 7 / six^{d.g+.n}

Bread & dips ~ including

Arobake's honey ciabatta ~ 12^{d+.n+.v+}

Chicken liver pâté,
chutney & brioche ~ 16^{g+.n+}

Porthos sardines ~ in the tin
spiced or regular ~ 17^{d.g+.n}

Plate of vegetable antipasto ~ 27.5^{d+.g+.n+.v+}
served with bread

A plate of meats ~ jamón serrano,
chorizo gran reserva, sopressa ~ 29.5^{d.g+.n}
served with bread

FROM THE JOSPER

AVAILABLE AT LUNCH TIME ONLY

Banderilla ~ chicken with
'nduja mayo ~ 5 / skewer^{d.g.n}

Grilled asparagus with béarnaise ~ 12^{g.n.v+}

Double bone lamb cutlet with
red wine sauce ~ 14 / cutlet^{d.g.n}

Medium-rare Wakanui beef rump
with mojo verde ~ 17.5 / 150g^{d.g.n}

CLASSICS

Pork skin crackling & romesco ~ 7.5^{d.g}

Croqueta ~ rice & mushroom
with mustard ~ 5 / eachⁿ

Spanish omelette ~ slab cut tortilla ~
potato & broccoli ~ 10^{d.g.n}

Goats' cheese & honey ~ 14.5 / five puffsⁿ

Empanada ~ beef with mojo rojo ~ 5 / eachⁿ

Albóndigas ~ pork meatballs with
celeriac purée & pickled fennel ~ 16.5 / fiveⁿ

Gambas ~ prawns with chilli & garlic
& bread for the sauce ~ 15 / six^{d.g+.n}

PLATOS

Grilled zucchini on pomodoro sauce
with ricotta salata ~ 17^{d+.g.n.v+}

Venison sausages with smoked yoghurt &
pickled red cabbage ~ 18 / two^{g.n}

Sherry braised beef cheeks
with cauliflower purée ~ 28^{g.n}

Fish ~ fresh catch,
daily preparation ~ market price^{tbc}



Gluten free bread +1.5^{d.g.n.v}

PLEASE ADVISE US OF ANY TIME CONSTRAINTS
OR DIETARY REQUIREMENTS.
WHILE UTMOST CARE IS TAKEN,
WE CANNOT GUARANTEE DISHES WILL BE
100% ALLERGEN FREE

DAIRY FREE^d GLUTEN FREE^g NUT FREEⁿ
VEGAN^v POSSIBLE WITH CHANGES⁺.

SIDES & SEASONALS

Paprika & salt dusted fries
with alioli ~ 6.5 / smaller 11 / larger^{d.g.n.v+}
Patatas bravas ~ hand cut, deep fried Agria
potatoes, spicy tomato sauce, alioli ~ 8^{d.g.n.v+}
Seasonal greens, Jerusalem artichoke purée
with chorizo crumb ~ 12^{g.n.}

Mixed leaf salad with
orange & Kalamata olives ~ 11^{d.g.n.v}
Cos lettuce, boquerones, caperberries,
Grana Padano, sherry vinaigrette ~ 12^{d+.g.n.v+}
Spiced carrots with
mint & yoghurt ~ 8^{d+.g.n+.v+}

QUESO ~ CHEESE with bread ~ 9.5 / 30g each^{g+.n+}

Manchego ~ hard, sheep Rulo de cabra ~ soft, goat Gorgonzola *piccante* ~ blue, cow

POSTRES ~ DESSERTS

Pannacotta ~ with fig & honey crunch ~ 13.5^{g.n+}
Preserved fruit crumble with almond milk icecream ~ 13.5^{d.g.v}
Dark chocolate tart with salted *Kahlua* mascarpone ~ 13.5ⁿ
Avida's affogato ~ espresso, Licor 43 & ice cream ~ 17^{g.n}

Coffee ~ Whistling Sisters roast ~ from 4 Bohemein hot chocolate ~ 6^g Tea ~ *Libertine* blends ~ 5



SWEET WINE, PORT, SWEET SHERRY ET ALIA

			75mL
2016 ^c	de Bortoli <i>Noble One</i> Botrytis Semillon New South Wales	17.5	85 375mL
	Quinta de la Rosa <i>Tawny</i> Portugal	11.5	80 500mL
	Clearview <i>Sea Red</i> Hawke's Bay	11.5	80 500mL
	Warre's <i>Warrior</i> Portugal	12.5	125 750mL
	Valdespino <i>El Candado</i> Pedro Ximenez Jerez, Spain	13	65 375mL
	Lustau <i>Emilín</i> Moscatel Jerez, Spain	15	75 375mL



DIGESTIVES

ASK FOR OUR FULL LIST OF COGNAC, WHISKY, WHISKEY &C

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