

SPANISH & LATIN INSPIRED SMALL PLATES DESIGNED FOR SHARING.

OUR DISHES ARE CRAFTED FOR SHARING. WE SUGGEST BEGINNING
WITH AN APPETIZER AND SELECTING APPROXIMATELY THREE
TAPAS PER PERSON.

SET MENU

SIT BACK AND LET US DO THE CHOOSING FOR YOU!
ORDERED IN PAIRS • PRICE PER DINER

EL CAMINO

OLIVES, PAN CON TOMATE,
BRAVAS,
KIMCHEE PRAWNS, CRISPY
CHICKEN, ELOTES, AND
CROQUETAS OF YOUR CHOICE.

30 EACH

LA FIESTA

OLIVES, CHARCUTERIE,
HUEVOS ROTOS, CALAMARES,
MATAMBRE A LA PIZZA,
CRISPY CHICKEN AND A
TACO OF YOUR CHOICE.

38 EACH

EL GRAN DIEGO

OLIVES, DUO DIPS,
CHARCUTERIE, CRISPY
CHICKEN, CALAMARES,
ELOTES AND A
PAELLA OF YOUR CHOICE.

45 EACH

APPETISERS

ANTIPASTI OLIVES

Served with bread, olive oil
and balsamic vinegar.
(V, VG, GFO) 9.5

PAN CON TOMATE

A classic Catalan staple.
Crispy bread infused with
fresh grated tomato, extra
virgin olive oil and a touch
of sea salt. (V, VG, GF) 8.5

HOUSE NACHOS

Freshly made tortilla
nachos topped with salsa,
cheese sauce, and homemade
guacamole. (V, GFO) 7

CHUNKY CHIPS

Thick-cut potatoes, golden
and crispy outside, fluffy
inside, lightly seasoned with
sea salt (V, VG, GF) 6

CHARCUTERIE

A selection of Spanish cured
meats featuring pork loin,
chorizo, and Serrano ham,
served with olives and
bread. (GFO)

Medium 7 or large 12.8

PAELLA

PRICED PER PERSON - MINIMUM 2 PERSON(S)

PLEASE ALLOW 30-40 MINUTES FOR PAELLA AS ALL DISHES ARE COOKED FRESH TO ORDER

PAELLA DE VERDURAS

DELICIOUS VEGETABLE
PAELLA MADE WITH
FRESH SEASONAL
VEGETABLES.
(V, VG, GF) 17PP

PAELLA MIXTA

RICH, SMOKY AND
DELICIOUS PAELLA
MADE WITH CHICKEN
AND SPANISH CHORIZO
WITH OR WITHOUT KING
PRAWNS. (GF) 20PP

PAELLA MARISCO

CLASSIC SEAFOOD
PAELLA MADE WITH
KING AND TIGER
PRAWNS, SQUID AND
MUSSELS.
(GF) 22PP

ARROZ NEGRO (BLACK RICE)

DELICIOUSLY RICH
SEAFOOD PAELLA MADE
WITH KING AND TIGER
PRAWNS, SQUID, MUSSELS
AND BLACK SQUID INK
RICE. (GF) 22.5PP

WHY NOT ELEVATE YOUR PAELLA THE SPANISH WAY WITH DIEGO'S HOMEMADE AIOLI +1.9
EXTRA KING PRAWNS +6
EXTRA CHORIZO +4

TAPAS

MEATBALLS AND MASH

Tender homemade meatballs simmered in a rich, slow-cooked tomato sauce, served on a creamy mashed potato. **8.5**

CRISPY CHICKEN

Strips of succulent chicken coated in a crispy bread crumb and deep-fried, served with our homemade aioli or sweet chili sauce. **9.5**

CALAMARES FRITOS

Golden, deep-fried baby squid served with fresh lemon and a creamy, tangy homemade garlic aioli. **10.5**

ELOTES

Marinated Mexican-style corn on the cob with spices au gratin. (V, GF) **8.5**

TEMPURA VEGETABLES

Golden, deep-fried seasonal vegetables served with tangy sweet chili sauce (V, VG) **8.5**

MEAT

PRAWNS AND CHICKEN SATAY SKEWERS

Tender chicken and succulent prawns grilled on skewers and served with our rich, homemade nutty satay sauce **9**

HUEVOS ROTOS

Traditional Spanish-style crispy potatoes topped with fried eggs and chorizo. (GF) **12**

MATAMBRE A LA PIZZA

Argentine-style matambre brisket (120g), with Napolitan sauce and melted mozzarella, served with new potatoes and alioli. (GF) **15**

LOADED CHIPS

Chunky chips topped with rich chicken curry and melted cheese, loaded with bold flavour. **8.5**

FISH

KIMCHEE PRAWNS

King prawns coated in a tempura batter and served with kimchee sauce. **10.5**

PIL-PIL PRAWNS

A traditional Spanish dish with prawns cooked in garlic and chili oil, celebrated for its aromatic oil. (GF) **15.5**

VEGETABLES

MAMBO SALAD

A vibrant mix of avocado, azuki beans, tomatoes and nutty black rice, finished with a fragrant vinaigrette dressing. (VG, GF) **8.5**

SPANISH OMMELETE

Grandma's traditional Spanish onion and potato dish, hearty, comforting and homemade. (V, GF) **7**

PATATAS BRAVAS & AIOLI

Sautéed potatoes served with our homemade bravas sauce made of Vera's pepper and creamy aioli. **7.5**

PIL-PIL MUSHROOMS

Tender mushrooms gently cooked in garlic-infused olive oil with a delicate touch of chilli and Veras' pepper. **6.5**

CROQUETAS – 9.5

Crispy golden béchamel croquettes.

BOLETUS - 4 Wild porcini mushrooms (V).

CANGREJO - 3 Crab meat served with homemade lemon marmalade.

JAMÓN IBÉRICO - 4 Traditional cured Spanish ham.

TACOS & BURRITOS

TACOS (CRISPY OR SOFT) OR A RICE BURRITO – SERVED WITH MAMBO SALAD, PASSION FRUIT AJÍ, GREEN SAUCE, AND COLESLAW.

COD

Fillets of cod in tempura gratinéed with home-made aioli. **19**

CHICKEN CURRY

Tender chicken simmered in a fragrant home-made curry with creamy coconut milk, green vegetables and aromatic herbs. **18**

VEGETABLE CHILLI

Hearty vegetarian chili with Quorn mince and kidney beans in a rich tomato sauce. (V) **18**

ADD-ONS

All sauces are homemade	
AIOLI SAUCE	1.9
KIMCHEE SAUCE	1.9
GUACAMOLE	1.9
PASSION FRUIT AJI	1.9
BREAD	3.5
BREAD & OLIVE OIL	5.0
OLIVES	5.0

All kids dishes are served with chips and a choice of beans, peas or mambo salad.	
TACO	8.0
Select from the options above. (Cod +0.5)	
COD GOUJONS	8.5
Fillets of cod in tempura	
CHICKEN STRIPS	8.0
4 crispy pieces of chicken	

DESSERTS

ICE CREAM	7.5
Chocolate, Vanilla and Strawberry	
STRAWBERRY MERENGON	9
Meringue with cream and fruit. (V, (GF))	
CHURROS	8
Homemade churros dusted in cinnamon and served with a hot chocolate sauce. (V)	
Add scoop of ice cream. +2.5	

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER BEFORE PLACING YOUR ORDER. While we take every precaution to avoid cross-contamination, we cannot guarantee the complete absence of allergens or trace ingredients.