

DIDA'S

wine lounge and tapas

TAPAS MENU

Tapa means 'to cover'. The first tapa was a slice of ham served on top of a Sherry glass, reportedly to keep out the flies, and thus the tradition was born. Today, every region in Spain has its own special versions of the tapa.

Tapas are small portions of food served both hot and cold, and are generally consumed within a social setting. They are more than savoury appetizers; they represent, in their social context, both a style of eating and a way of life, and with their versatility create a wonderful complement to Dida's numerous wine offers.

Olivas Mixtas \$8.00

Dida's selection of Marinated Olives with Spices and Herbs

Mussels con Blanco Ajo \$9.50

Crumbed Mussels with Ajo Blanco

Pan con Tomate Catalán \$5.50

Toasted Bread rubbed with Garlic, Fresh Tomato & Olive Oil

Montadito \$10.00

Premium Crab Claw Meat with Salmon Caviar mounted on Bread

OR

Capsicum, Eggplant, Olive Salsa mounted on Bread with Feta and Truffle Oil

\$9.00

Embutidos con Manchego \$15.00

Selection of Spanish Style Meats with Manchego Cheese and Pickles

Patatas Bravas \$6.00

Crispy Agria Potato with Spicy Tomato Sauce and Saffron Aioli

Queso de Cabra con Nuez y Ciruelas \$8.00

Crispy Walnut Coated Chevre, stuffed with Prunes with Wildflower Honey

Setas con Parmesan y Pinenut Pesto \$7.50

Mushrooms with Parmesan and Pinenut Pesto

Buñuelos de Langostinos \$8.50

Prawn and Coriander Fritters with Confit Garlic and Parsley Aioli

Jamón Serrano y Croquetas Manchegas \$9.00

Serrano Ham and Manchego Croquettes

Alcachofas Rellenas \$9.00

Artichokes stuffed with Pistachio and Black Olive Tapenade, Piquillo Pepper Dressing

Gigante Arancini \$8.00

Crispy Ball of Orange Zest Risotto, Provolone, Basil and Romesco

Crepes de Patos \$9.00

Smoked Confit Duck Crepes with Pedro Ximenez & Quince Jus

Cerdo Asado con Aioli Membrillo \$10.00

Roast Pork Belly with Quince Aioli

Calamares, Mayonesa Verde \$8.00

Crispy Squid with Spanish Green Mayonnaise

Chorizo con Vino Tinto \$9.00

Spicy Chorizo Sausage cooked in Merlot with Bay Leaves

Gambas con Jamón \$10.00

Prawns wrapped with Spanish Cured Ham & seasoned with Smoked Paprika, Salt & Lemon

Albóndigas de Cerdo \$8.50

Wild Pork, Pimento & Olive Meatballs baked in Sherry Tomato Sauce

Pincho de Cordero \$10.50

Roasted Lamb on a Rosemary Skewer served with Sardinian Salsa

Solomo con Tomate Y Jamon \$12.50

Beef Eye Fillet with Jamon and Tomato Chilli Compote

Croquetas Bacalao \$7.50

Potato and Salted Cod Croquettes

Esquive Parfait con la Tostada \$10.50

Duck Parfait with Port Glaze and Toast

Queso de Cabra Blando \$10.50

Soft Goat's Cheese with Truffled Honeycomb, Fig & Rosemary Toast

Churros \$7.00

Spanish Doughnuts served with a Warm Bittersweet Chocolate Sauce

Crema de Catalan con Gellata de Polenta \$8.50

Citrus and Cinnamon Custard with Polenta and Orange Biscuit

Plato de Queso Español \$17.00

Spanish Cheese Platter with Dida's Seasonal Fruit Paste and Poached Grapes

NEW LUNCH TIME SPECIAL - The Chef's Selection
of 3 Tapas and a Glass of Wine for \$25