

# DIDA'S

## 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.

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ALMENDRAS Spanish roasted almonds	\$4.00
OLIVAS MIXTAS Marinated (citrus and thyme) mixed olives	\$8.00
JAMON SERRANO Serrano served with sherry and thyme grilled endive	\$9.00
MONTIDITO Boquerones and pimento salad montadito	\$10.00
JAMON CROQUETAS Spanish ham and gruyère croquetas	\$9.00
EMBUTIDOS Selection of European meats & cheese	\$15.00
PAN CON TOMATE CATALAN Catalan bread	\$5.50
CARPACCIO DE CARNE Venison carpaccio with Valdeon cream	\$7.00
ALBONDIGAS DE CERDERO Wild pork, pimento & olive meatballs	\$8.50
BROCHETA DE CORDERO Moorish lamb kebabs	\$10.50

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<b>BUNUELOS DE LANGOSTINES</b> Prawn and coriander fritters with herb aioli	<b>\$8.50</b>
<b>CHORIZO</b> Chorizo with red wine and bay leaves	<b>\$9.00</b>
<b>ATUN CON OLIVAS</b> Seared big eye tuna skewers with black olive dressing	<b>\$9.50</b>
<b>GAMBAS CON JAMON</b> Prawns wrapped with Spanish ham & seasoned with smoked paprika and lemon	<b>\$10.00</b>
<b>PANCETTA CON AIOLI</b> Sherry braised pork belly with quince aioli	<b>\$10.00</b>
<b>SETAS CON PESTO</b> Mushrooms with parmesan and pine nut pesto	<b>\$7.50</b>
<b>PATATAS BRAVAS</b> Crispy potato, spicy tomato sauce and aioli	<b>\$6.00</b>
<b>REMOLCHA SALAD</b> Roast beetroot and avocado salad	<b>\$8.00</b>
<b>QUESO DE CABRA BLANDO</b> Soft goats cheese with truffled honeycomb, fig and rosemary toast	<b>\$10.50</b>
<b>QUESOS MIXTOS</b> Imported cheese platter with quince paste and bread	<b>\$17.00</b>
<b>CREMA CATALANA</b> Crème Catalan with chocolate and almond cookies	<b>\$8.50</b>
<b>CHURROS CON CHOCOLATE</b> Spanish doughnuts served with a warm bittersweet chocolate sauce	<b>\$7.00</b>
<b>CHOCOLATE Y TARTA</b> Spanish chocolate tart with blood orange couli	<b>\$7.00</b>