

R O S A

T A P A S Y V I N O

T A K E A W A Y S H A R E P L A T E S

T A P A S

Aceitunas (v)(gf) / 9

Warm marinated olives

Hummus con felafel (v) (gfo) / 30

Platter of house-made hummus and felafel with flat bread, beetroot & olives

Pan Tumaca (v) / 10

Catalonian dish of toasted ciabatta with fresh crushed tomato & olive oil

Cigarros de pollo pastilla / 26

Chicken, almond & warm Moroccan spices in filo cigars

Pimientos de Padrón (v) (gf) / 18

Blistered sweet green peppers 'Uns pican e outros non' - some are hot, some are not!

Ensalada verde de coliflor (v) (gf) / 30

Large mixed herb and leaf salad with spiced roasted cauliflower, chickpeas, avocado and pepitas in sweet mustard dressing

Flor de Calabacin (veg) / 32

Feta-stuffed zucchini flowers in tempura, served on a bed of cypriot grain salad with Greek yoghurt

Patatas Bravas (v) (gf) / 13

Twice-cooked potatoes with a side of bravas sauce and vegan aioli

Chorizo (gfo) / 22

Sautéed chorizo with lime & parsley and fresh baguette

Albondigas (gf) / 28

Spanish meatball tapa in tomato sauce

Gambas Al Ajillo (gfo) / 26

Fresh prawns cooked in garlic oil and herbs with fresh bread

Tartar de Atún (gf) / 28

Fresh sashimi tuna, marinated in citrus with avocado, red onion, diced seasonal fruit and toasted baguette

Huevos Rotos (gf) / 26

Fried potato stack with chorizo, serrano ham and 'broken eggs'

**Choripan / 2 pcs 17
/ 4 pcs 34**

Mini Argentine hotdogs with grilled chorizo and chimichurri

Fritos Del Mar (gf) / 32

Tender Calamari squid rings, fish of the day & prawns, fried and served with spiced dipping sauce

**Cochinitas (gf) / 2 pcs 17
/ 4 pcs 34**

Sticky marinated pork belly, served in lettuce cups



D U L C E

Churros con chocolate (veg) / 12

Traditional Spanish doughnuts in cinnamon sugar with chocolate sauce

Torta de queso Santiago (gf) / 12

Traditional 'Burnt Basque' cheesecake. Baked with caramelised top and creamy centre.

Budín de pan / 12

Creamy Paraguayan bread pudding in dulce de leche sauce, with cinnamon spice

Takeaway orders: 02) 4003 6707

veg=vegetarian v=vegan vo=vegan option gf=gluten free gfo=gluten free option

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