

R O S A

T A P A S Y V I N O

S H A R E P L A T E S

T A P A S

Aceitunas (v)(gf) / 9

Warm marinated olives

Hummus de Aguacate (v) (gfo) / 22

Platter of house-made avocado hummus with vegetable crisps and flat bread

Sopa Paraguaya (gf) (veg) / 11

Baked cheese & onion cornbread

Pimiento Asado (v) (gf) / 8

Sweet roasted capsicum, lightly seasoned

Ensalada verde de coliflor (v) (gf) / 26

Spiced roasted cauliflower and chick peas with leaves, mixed herbs, avocado, pepitas & sweet mustard dressing

Ceviche de Pescado (gfo) / 31

Fresh fish of the day, raw-cured in lime, ginger, onion & coriander with sweet potato

Flor de Calabacin (veg) / 29

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) / 20

Sautéed chorizo with lime & parsley and fresh baguette

Fabada Asturiana (gfo) / 29

Hearty white bean and saffron stew with pork, chorizo & serrano

Gambas Al Ajillo (gfo) / 24

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

Chipirones Salteado (gf) / 28

Salted baby squid sautéed with green beans, mushrooms and mashed potato

Huevos Rotos (gf) / 22

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

Fritos Del Mar (gf) / 28

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

Calamar Asado (gf) / 28

Tender calamari squid tubes, grilled and served with red mojo & baby potatoes

Cochinitas (gf) / 2 pcs 18 / 4 pcs 38

Sticky marinated pork belly, served in lettuce cups

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



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

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