

D'la Rosa



- Appetizers -

OYSTERS

Natural 25/6pcs 35/dozen

Fresh, locally sourced and chilled.

Tequila & lime 28/6pcs 38/dozen

Hint of tequila with fresh mint, coriander and lime.

P I N C H O S GILDA 2.5/PCS

Mix of strong, salty and pickled flavours on a skewer. Olive, anchovies and chilli peppers.

JAMON & GOAT CHEESE 6/PCS

Iberico ham, roasted capsicum & goat cheese on a toasted bread.

TAPAS BOARD 36

Chorizo, cheese, cured meats, mushrooms, house made dip, olives, pickled vegetables, anchovies, crackers & bread.

- To share -

HOUSE SIGNATURE NACHOS 20

Mexican favourite share plate, cheese, beans, pico de gallo, jalapenos, guacamole & sour cream.

Add: chicken/ground beef +7

MEATBALLS 30

Mallorca - inspired, beef and pork mince in tangy tomato sauce served with cheese, bread for dipping and crunchy corn chips (10 pcs).

SEAFOOD PAELLA 28

Saffron-infused rice, cooked with prawns, squid and mussels, brings a taste of coastal Spain. (GF)

- Tacos -

Serving of two tacos for 18

All tortillas are GF & V

BEEF

Minced beef, house made red salsa, double cheese & pico de gallo.

CHICKEN

Pico de gallo, red cabbage, guacamole & pickled onion.

HALOUMMI

Red salsa, pico de gallo, white cabbage, guacamole & coriander.

SNAPPER & MANGO

Mango salsa, battered snapper, pickled onion & coriander.

MUSHROOM (V)

Salsa verde, capsicum, beans, pickled onion & coriander.

(V) VEGAN

(VO) VEGAN OPTION

(GFO) GLUTEN FREE OPTION

- Tapas -

GARLIC GAMBAS 25

Savour the flavours of a classic Spanish delight. Plump and juicy prawns are the star of this dish, bathed in a rich and aromatic garlic-infused sauce. (GFO)

HONEY-GLAZED EGGPLANT (V) 18

Indulge in the perfect balance of sweet and savoury. Fried eggplant sprinkled with plant based cheese and creamy home made hummus dip. (GFO)

CHIMICHURRI STEAK 37

Embark on a culinary journey to the heart of Argentina with our tender sirloin, grilled to your liking. This classic dish is crowned with our vibrant, zesty herb sauce, perfectly complemented by toasted bread. (GFO)

CEVICHE 27

Experience the magic of Peruvian tradition with a twist on our Zesty Kingfish Ceviche. Kingfish marinated in a citrusy salsa, crowned with creamy avocado, capsicum, and the pickled red onion, served with corn chips. (GF)

CHICKEN CROQUETAS 26

Indulge in a Spanish classic. Made from a blend of chicken, carrots, aromatic herbs, and onions, these croquettes are house made and fried to golden perfection, served alongside a vibrant red salsa for a burst of flavour. (6pcs)

PATATAS BRAVAS 20

Hot potatoes wedges, marinated with chilli oil and garlic, roasted in the oven, sprinkled with cheese and served with spicy mayo and mild yoghurt salsa. (GF, V option avail)

- Sides -

CORN COBS (VO) 14

Grilled with salsa verde & pico de gallo.

CORN CHIPS & GUAC (V) 12

Pico de gallo + \$2.5

SWEET POTATO FRIES (VO) 12

Served with tangy aioli.

FRIES & AIOLI (VO) 10

Dusted with seasoning.

CHEF'S DAILY SALAD 14

If you have a special dietary requirement, please let us know
15% public holiday surcharge & 1.5% eftpos surcharge applies

- Cocktails -

CLASSIC COCKTAILS START AT 18 & SPRITZES AT 16

ROSE PALOMA 19

A rose-infused Paloma cocktail harmonises grapefruit's sweet tang, tequila's smoothness, and lime's tartness for a refreshingly balanced delight.

CAFÉ CON LICOR 23

The emperor of all espresso martinis – shot of coffee added to smooth vodka & topped up with grated cheese.

POMEGRANATE SOUR 23

Vibrant combination of pomegranate liqueur and bold Bloody Shiraz, this tangy and refreshing cocktail is an absolute must-try!

CINDERELLA MAN 23

A surprising flavours enhance the taste of all martinis. Watermelon and white chocolate come together in this cocktail, promising a delightful experience.

MANGO TANGO MARGARITA 20

A lively fusion of ripe mango, tequila, and citrus, delivering a refreshing tropical twist to the classic margarita experience.

FRO'RO 19

Rose-infused twist on the classic rosè crafted with the sweet essence of rose for a playful cocktail experience.

RED/WHITE SANGRIA 12 | 32

Blend of wine, fresh fruits and orange juice, served over ice.

TRY OUR LOCAL WILD FLOWER GIN,
CLASSIC AND PINK GIN AVAIL.

- Beer -

ON TAP - BLACK HOPS 12

Pale Ale
G.O.A.T
Lager

BOTTLED

Corona 9
Stone & wood 9.5
Estrella Galicia 10

D'la Rosa

- Wine / Vino -

SPARKLING

PORTIUM DE RAVENTOS-BTL ONLY 38

D.O Cava, Spain

HOUSE SPARKLING- GLS 12

WHITE

SAUVIGNON BLANC 12 | 46

Cape Jaffa, SA '22

CHARDONNAY 12 | 45

Cape Jaffa, SA '21

PINOT GRIGIO 14 | 48

Casalforte, Italy '22

ROSÈ

PVIELLES VIGNES 14 | 48

Mont Rocher, France '22

ROSADO 14 | 48

Ramón Bilbao, Spain '22

RED

SHIRAZ 12 | 45

The Mars Express,
Barossa Valley '22

RIOJA 14 | 57

Ramón Bilbao, Spain '19

PINOT NOIR 12 | 45

Secret song, SA '22

- Non-Alcoholic -

LYRE'S PALOMA 14

Lyre's agave reserve
spirit, grapefruit soda,
lime

LYRE'S TOMMY'S MARGARITA 14

Lyre's agave reserve, lemon
juice, lime and syrup, served on
the rocks

LYRE'S SPRITZ 14

Lyre's orange, orange and ginger
syrup & tonic

COCA-COLA SOFT DRINKS 6

JUICES 5