

COCKTAILS

The Northern Spanish, Kalimotxo (Calimocho)

Red Wine, Coke, Orange Garnish

\$14

(make it a Kalitrón + White Rum \$8)

The Southern Spanish, Tinto de Verano

Red Wine, Lemon Soda, Lemon Garnish

\$14

(make it a Kalitrón + White Rum \$8)

Sangria

Red Wine, Orange & Apple Juice & a touch of Brandy

\$22

Agua de Valencia

Sparkling wine, Gin, Vodka, Lemon Soda and a splash of Orange Juice

\$22

El Chapo

Bourbon Whisky, Liquor 43, Orange bitters

\$22

Pina Colada (M)

White Rum, Coconut, Pineapple Juice

\$22

Margarita

Tequila, Triple Sec, Lime Juice

(Spicy option available)

\$22

Espresso Martini

Vodka, Coffee Liquor, Espresso, Sugar

\$22

Mojito (M)

White Rum, Lime Juice, Mint, Sugar

\$22

MIGUEL'S

— TAPAS, RACIONES Y VINO —

TAPAS (cold)

Aceitunas Marinadas \$9

Warmed marinated olives (GF)

Pan de Ajo \$9

Grilled bread with garlic oil (GFO)

Pan Catalán \$12

Bread with olive oil, grated tomato and garlic (GFO)

Escalibada con tostada y Ajo \$12

Bread with olive oil, roasted peppers and garlic (GFO)

Salamanca \$16

Sliced Paprika Salami 30g served with house bread (GFO)

Jamón Serrano \$16

Sliced Serrano 30g, served with house bread (GFO)

Jamón Ibérico \$31

Sliced Ibérico 30g, served with house bread (GFO)

Hinojo y Naranja \$15

Fennel and orange salad

TAPAS (sea)

Gambas Al Ajillo \$18

Garlic prawns in light tomato sauce and parsley (GFO)

Calamares Fritos \$17

Fried calamari with paprika aioli

Almejas a la Marinera \$17

Clams in white wine, garlic oil and butter (GFO)

TAPAS (veg)

Champiñones al Ajillo \$15

Garlic mushrooms, Spanish olive oil and parsley (GF)

Costillas de Maiz \$16

Corn ribs with lime and pepper

Patatas Bravas \$16

Fried potatoes with red brava sauce

Ensalada de Verduras \$15

Grilled salad of summer vegetables

TAPAS (land)

Chorizo al vino tinto \$17

Sautéed Chorizo, garlic, red wine and a touch of honey (GFO)

Empanadas \$18

Pastry parcels filled with lamb & Manchego

Chicharrónes y Mojo Verde \$18

Fried pork belly with Canarian green sauce

Croquetas \$18

Chorizo, leeks and Manchego cheese with paprika aioli

Albóndigas en salsa \$18

Beef and Pork meatballs in rich tomato sauce

Manchego Frito \$17

Deep fried Manchego cheese, honey & rosemary salt

Alas de Polo \$18

Chicken wings with a fresh tomato salsa

Brochetas de gambas y chorizo \$18

Prawns and Spanish chorizo skewers (2) chimichurri drizzle (GF)

Hamburguesas de Cerdo \$18

Braised pulled pork sliders, Manchego cheese, agrodolce (2)

POSTRES (desserts)

Tarta de Queso \$17

Burnt Basque cheese cake with berry coulis & nut crunch (GFO)

Miguelitos \$17

Layered puff pastry, orange cream, hazelnut chocolate spread, topped with nut crunch

SHARE YOUR EXPERIENCE

POST, BOAST & TOAST!



miguelspalmcove



miguelspalmcove

BISTEC GRANDE

(largest dishes, designed to share)

Ask Staff to view them in our dry aging fridge for available sizes and exact pricing

All steaks served with *patatas bravas*, onion agrodolce, chimichurri

Gorra de Grupa \$POA

500g - 1200g Rump Cap

Gran Portero \$POA

750g - 1500g 28 day inhouse dry aged Porterhouse

Costilla Grande \$POA

750g - 1500g 28 day inhouse dry aged Ribeye on bone

CHEF'S FEED ME MENU

DON'T KNOW WHAT TO TRY?

HAVE CHEF FEED YOU! \$67pp (min 2 people)

Includes the following items

Pan Catalán

Bread with olive oil, grated tomato and garlic (GFO)

Gambas Al Ajillo

Garlic prawns in light tomato sauce and parsley (GFO)

Chicharrónes y Mojo Verde

Fried pork belly with Canarian green sauce

Croquetas

Chorizo, leeks and Manchego cheese with paprika aioli

Costillas de Maiz

Corn ribs with lime and pepper

Patatas Bravas

Fried potatoes with red brava sauce

Albóndigas en salsa

Beef and Pork meatballs in rich tomato sauce

Tarta de Queso

Burnt Basque cheese cake with berry coulis & nut crunch (GFO)

BEERS & CIDER

Estrella Damm on tap 330ml (Spain)

\$11

Estrella Damm on tap 400ml (Spain)

\$14

Moritz Barcelona (Spain)

\$11

Victoria Malaga (Spain)

\$11

Great Northern Original

\$10

Great Northern Super Crisp

\$10

Great Northern 0.0%

\$9

Ginger Beer

\$15

Cider - Apple

\$10

SOFT DRINKS

Coca Cola, Coke Zero,

Lemonade, Ginger Ale

Tonic Water, Juices (O), PINE, APPLE)

\$6

S.Pellegrino Sparkling 500ml

Acqua Panna Still 500ml

\$7

WINES BY THE GLASS

Small or Large Glass

SPARKLING

Vallformosa MVSA Brut NV (Navarra)

\$16 - \$26

WHITE

'Basa' Verdejo (Rueda)

\$18 - \$29

Charquino Albarino (Rias Baixas)

\$19 - \$30

Artomana Xarmant 'Txakoli' (Basque)

250ml can, as it is done in Basque

\$19

Bloom, Sauvignon Blanc (Marlborough)NZ

\$16 - \$26

Atlas Adelaide Hills, Chardonnay (Eden Valley)

\$16 - \$26

Tope '100 Osmond' Riesling (Clare Valley)

\$16 - \$26

Printhie Mountain Pinot Gris (Orange)

\$16 - \$26

WINES BY THE GLASS

Small or Large Glass

ROSE

Abeica Rosado de Granacha (Rioja)

\$16 - \$26

Tuesner Salsa Rose (Barossa Valley)

\$16 - \$26

RED

Navaro Lopez "Tierracalar" Tempranillo (Rioja)

\$16 - \$26

Telmo Rodriguez Monastrell (Alicante)

\$17 - \$27

Legado del Moncayo Granacha (Ainzon)

\$17 - \$27

Teusner Bilmore Shiraz (Barossa Valley)

\$16 - \$26

The SPANIARD (Clare Valley)

\$16 - \$26

Bellvale Pinot Noir (Gippsland)

\$17 - \$28



VERMUT (60ml)

Primitivo Quiles

\$12

Gonzalez Byass 'La Copa'

\$14

Barbadillo "Ataman" Vermut

\$15

SHERRY & PORT (60ml)

Solear Manzanilla Sherry

\$12

La Goya Manzanilla Sherry

\$14

Albero Manzanilla Sherry

\$15

Gutierrez Colosia Amontillado

\$20

Gutierrez Colosia Cream

\$20

Palo Cortado 'Regente' 15YO

(only 15 barrels, Marco de Jerez)

\$18

Pedro Ximenez 'Romate' NV (Andalucia)

\$16

Pereira D'Oliveiras Negra 5yo (Medeira)

\$18

Quinta Do Vallado 10YO (Portugal)

\$31