

# BOUZY ROUGE

RESTAURANT / BAR / FUNCTIONS

## Tapas

Jamon croquette

4.5 ea.

Marinated olives VG GF DF

8

Tinned Spanish 'Yurrita' anchovies, toasts, tapenade & aioli DF

17

Grilled prawns, Salted lime butter (4pc) GF

20

Pimiento padron peppers, pan fried, garlic & sherry vinegar

15

Saganaki, pan fried, infused honey GF V

18

Duck liver parfait, port jelly, cucumber pickles, croutes DF

18

Patatas Bravas, aioli, mojo picon, N'duja VA GF DF VGA

13

Snapper ceviche, ruby grapefruit, shallot & annatto oil GF DF

23

Stracciatella cheese, spring greens, candied fennel, grilled ciabatta V

18

## **Larger Dishes**

Market Fresh Fish of the Day (Market Price)

Whole roasted Duck with cabbage and herb salad, orange and vincotto  
62

250gm "Southern Ranges" Scotch fillet  
36

Paella Mixta, chicken, chorizo, prawns, saffron & red peppers GF DF  
Single 34 Share 60

Vegan Paella, saffron, roasted fennel, green peas, globe artichoke &  
peppers GF Single 25 Share 45

\*Please note our Paella are served in the traditional Valencian way with a crust on the  
base, known as a 'Socarrat'

Heirloom Tomato and watermelon panzanella salad with buffalo  
mozzarella, basil and pangrattato  
26

Fried Cauliflower with whipped Eggplant, Potato, toasted seeds, currants  
and herbs  
25

***Daily Specials also Available***

## **Sides**

Shaved zucchini, celery, pecorino & herb salad, lemon dressing V  
13

House Salad, iceberg, radicchio, sherry vinaigrette GF DF VG  
12

Shoestring Fries, Aioli GF DFA VGA  
11