

# BOUZY ROUGE

RESTAURANT / BAR / FUNCTIONS

## Tapas

Marinated olives VG GF DF

8

Mushroom & Truffle Arancini

4.5ea

Jamon croquette

4.5 ea.

Cod croquette DF GF

4 e.a

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

13

Fried brussels sprouts, pedro ximenez, toasted seeds & parsley

13

Tinned Spanish anchovies, toasts, olives & aioli DF

17

Duck liver parfait, cucumber pickles, croutes DF GFA

18

Saganaki, pan fried with fig chutney GF V

18

Raw beef, celeriac & horseradish cream, chive GF

23

Burrata cheese, mushroom agrodolce & charred bread V

22

Char grilled octopus, white gazpacho, green chilli, red peppers & almond GF DF

24

## Sides

Steamed broccolini, miso & roast garlic emulsion GF DF VG

14

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

12

Shoestring Fries, Aioli GF DFA VGA

11

## **Larger Dishes**

Fried Cauliflower with harissa spiced hummus, rocket, toasted seeds, currants & herbs

GF DF VG

25

Half roasted eggplant, tomato sugo, globe artichokes, vegan ricotta & herb salad GF

DF VG

26

Paccheri pasta, cacio e pepe

23

Market Fresh Fish of the Day (Market Price)

250gm "Southern Ranges" Scotch fillet, shoestring fries jus GF DF

38

Rolled & roasted pork belly, shredded cabbage, quince & jus GF DF

31

Braised duck served with soft white polenta & porcini jus GF

Half bird 34 Whole 65

Paella Mixta, chicken, chorizo, prawns, saffron & red peppers GF DF VGA

Single 34 Share 60

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

## **Dessert**

Churros Spanish doughnuts served w/ warm chocolate sauce DFA V

12

Crema Catalana Barcelona's Crème Brulee w/ a hint of cinnamon GF V

13

Warm apple crumble, rhubarb compote, vanilla ice cream & pisachio

## **Cheese**

40 gr w/ quince & croutes \$14 per cheese selection \$35 GFA

Ossau Iraty , semi hard

Gabriel Coulet Roqueforte , blue

D'Argental lingot , triple cream