

# Bar Nacional

Bar Nacional draws its inspiration from the lively Spanish food culture, particularly that of San Sebastian in the Basque region.

*Our dishes are designed for sharing with your amigos.*

## Aperitivo - to start

|   |   |
|---|---|
| <b>MOUNT ZERO OLIVAS</b>                  | 8 |
| Marinated in lemon, orange, thyme, chilli |   |
| <b>HOUSE MADE SPICY NUTS</b>              | 6 |
| <b>MARINATED VEGETABLES</b>               | 5 |

## Tapas

|  |     |
|--|-----|
| <b>CHARCUTERIA BOARD</b>                       | 26  |
| Selection of cured meats, pickles              |     |
| <b>CHEESE BOARD</b>                            | 22  |
| Selection of 3 cheeses, quince                 |     |
| <b>GRILLED BREAD</b>                           | 9   |
| Josper roasted with marinated yoghurt & dukkah |     |
| <b>TORTILLA</b>                                | 6   |
| Potato, onion, roast pepper & basil            |     |
| <b>CROQUETAS</b>                               |     |
| - leek, corn & mahon, roast garlic mayo        | 4   |
| - Jamon serrano & blue cheese                  | 4.5 |
| <b>CRISPY FRIED SCHOOL PRAWNS</b>              | 12  |
| rocket picada, roast garlic mayo, paprika      |     |
| <b>JOSPER ROASTED HARVEY BAY SCALLOPS</b>      | 15  |
| red pepper gel, jamon serrano crumb            |     |
| <b>CUCA SARDINES</b>                           | 12  |
| tomato, lemon, bread crisps                    |     |
| <b>PATATAS BRAVAS</b>                          | 10  |
| Crisp potatoes, bravas sauce & cheese          |     |
| <b>BOCADILLO</b>                               | 8ea |
| - Crisp fried calamari, tartare & guindillas   |     |
| - beef short rib, lettuce, chipotle mayo       |     |
| - Flat mushrooms, haloumi & bravas sauce       |     |

## Mains - from the Josper

|  |    |
|--|----|
| <b>PAELLA</b>  | 26 |
| Chorizo, chicken, prawns & mussels                           |    |
| <b>PAELLA VEGETARIAN</b>                                     | 23 |
| Asparagus & roasted peppers                                  |    |
| <b>300G SCOTCH FILLET</b>                                    | 32 |
| ajo verde, whole grain mustard                               |    |
| <b>WHOLE WOOD ROASTED CHICKEN</b>                            | 40 |
| Mixed leaves, roasted peppers, spanish onion, garlic crouton |    |
| <b>BARRAMUNDI FILLET</b>                                     | 28 |
| Butter, parsley, lemon & capers                              |    |



## “Feed Me!”

**\$49 pp (min 2 people)**

Leave it with us!

A selection of our 9 favourite dishes spaced over three courses. Our set menu can be amended to suit your dietary needs, please speak to your waiter.

Please allow a minimum of 2 hours for a feed me.

## Business Lunch

**\$30 (2 courses) | \$35 (3 courses)**

Includes a glass of wine or beer  
Available 12pm - 3pm

### TAPA

Croqueta, tortilla or charcuteria

### RACIONES

Ask waiter for details

### DULCE

Palito helado or leche frita

## Sides

|  |   |
|--|---|
| <b>CHARCOAL GRILLED BROCCOLINI</b>         | 9 |
| white anchovies, almonds & sumac           |   |
| <b>BBQ CORN COB</b>                        | 9 |
| Merco mahon curado, bravas sauce & paprika |   |
| <b>SKINNY FRIES</b>                        | 9 |
| Chipotle aioli                             |   |
| <b>GREEN LEAF SALAD</b>                    | 9 |
| sherry vinaigrette                         |   |

## Desserts

|                                |    |
|--------------------------------|----|
| <b>CREME CATALANA</b>          | 10 |
| <b>PALITO HELADO</b>           | 8  |
| <b>CHURROS CHOCOLATE SAUCE</b> | 10 |
| <b>TART OF THE DAY</b>         | 8  |



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## Wine

glass/bottle

### ESPUMOSO - SPARKLING

|  |        |
|--|--------|
| N/V LONIA CAVA,<br><i>Penedes, Spain</i>             | 9/45   |
| N/V JANSZ CUVÉE BRUT,<br><i>Pipers Brook, TAS</i>    | 66     |
| N/V POL ROGER BRUT,<br><i>Champagne, France</i>      | 19/120 |
| 2015 OAKRIDGE ROSE BRUT,<br><i>Yarra Valley, VIC</i> | 72     |

### BLANCO - WHITE

|   |       |
|---|-------|
| 2016 VALMINOR ALBARINO,<br><i>Rias Baixas, Spain</i>                | 78    |
| 2018 JIM BARRY 'LODGE HILL' RIESLING,<br><i>Clare Valley, SA</i>    | 12/58 |
| 2017 KINDRED SPIRITS SAUVIGNON BLANC,<br><i>Marlborough, NZ</i>     | 42    |
| 2017 DALRYMPLE SAUVIGNON BLANC,<br><i>Pipers River, TAS</i>         | 13/62 |
| 2016 CULLEN SEMILLON/SAUVIGNON BLANC,<br><i>Margaret River, WA</i>  | 60    |
| 2016 MARTINBOROUGH PINOT GRIS,<br><i>Martinborough, NZ</i>          | 55    |
| 2017 LA MASCHERA PINOT GRIGIO,<br><i>Limestone Coast, SA</i>        | 9/45  |
| 2017 PUNT ROAD CHARDONNAY,<br><i>Yarra Valley, VIC</i>              | 52    |
| 2016 VINO ATHLETICO CHARDONNAY,<br><i>Macedon Ranges, VIC</i>       | 14/68 |
| 2016 CRAGGY RANGE 'KIDNAPPERS' CHARDONNAY,<br><i>Hawkes Bay, NZ</i> | 75    |



### ROSADO - ROSÉ

|  |      |
|--|------|
| 2016 VALDEMAR 'CONDE'<br><i>Rioja, Spain</i> | 9/45 |
| 2017 ONANNON,<br><i>Yarra Valley, VIC</i>    | 60   |

### TINTO - RED

|  |       |
|--|-------|
| 2015 TELMO RODRIGUEZ 'GABA DO XIL' MENCIA,<br><i>Bierzo, Spain</i>         | 59    |
| 2015 LUIS ALEGRE 'KODEN' TEMPRANILLO,<br><i>Rioja, Spain</i>               | 72    |
| 2016 PALLISER ESTATE 'PENCARROW' PINOT NOIR,<br><i>Martinborough, NZ</i>   | 52    |
| 2017 OAKRIDGE 'OTS' PINOT NOIR,<br><i>Yarra Valley, VIC</i>                | 13/60 |
| 2016 YANGARRA TEMPRANILLO,<br><i>McLaren Vale, SA</i>                      | 11/55 |
| 2016 PACHAMAMA SHIRAZ,<br><i>Heathcote, VIC</i>                            | 53    |
| 2016 S.C. PANNELL 'FIELD ST' SHIRAZ,<br><i>McLaren Vale, SA</i>            | 12/56 |
| 2015 VASSE FELIX 'FILIUS' CABERNET SAUVIGNON,<br><i>Margaret River, WA</i> | 65    |
| 2016 ALAMOS MALBEC,<br><i>Mendoza, Argentina</i>                           | 9/44  |
| 2014 HEARTLAND SHIRAZ/CABERNET,<br><i>Langhorne Creek, SA</i>              | 38    |

## Cocktails

|   |    |
|---|----|
| BAR NACIONAL SANGRIA<br><i>Choice of Red / White / Rosé Wine,<br/>Brandy, Fruit, Ginger Ale</i> | 12 |
| PATIENT SAINT<br><i>Patient Wolf Gin, Elderflower,<br/>Lemon &amp; Rosemary</i>                 | 18 |
| THE FELIX LOPEZ<br><i>El Jimador Tequila, St Germain &amp; Grapefruit</i>                       | 16 |
| JUNIPER SOUR<br><i>Sloe Gin, Chambord &amp; Pineapple</i>                                       | 18 |
| THE VALENCIAN PIRATE<br><i>Kraken Black Spiced Rum, Cointreau &amp; Orange</i>                  | 18 |

### POSTRES - DESSERT

|  |       |
|--|-------|
| N/V EMILIO LUSTAU PX SAN EMILIO (90ML),<br><i>Jerez, Spain</i> | 13/95 |
| 2016 MARCARINI MOSCATO D'ASTI,<br><i>Piedmont, Italy</i>       | 13/60 |

## Beer

glass/bottle

### TAP - 360ML

|   |   |
|---|---|
| ESTRELLA DAMM,<br><i>Barcelona, Spain</i>           | 9 |
| MOUNTAIN GOAT 'SUMMER ALE'<br><i>Richmond, VIC</i>  | 9 |
| TWO BIRDS GOLDEN ALE,<br><i>Spotswood, VIC</i>      | 8 |
| MOO BREW PALE ALE<br><i>Bridgewater, TAS</i>        | 8 |
| CRICKETERS 'KEEPERS LAGER'<br><i>Melbourne, VIC</i> | 8 |
| NAPOLEONE APPLE CIDER,<br><i>Yarra Valley, VIC</i>  | 9 |

### BOTTLE - 330ML

|   |    |
|---|----|
| CORONA,<br><i>Mexico City, Mexico</i>               | 9  |
| CRICKETERS 'KEEPERS LAGER'<br><i>Melbourne, VIC</i> | 8  |
| ALHAMBRA '1925' RESERVA,<br><i>Granada, Spain</i>   | 10 |
| WHITE RABBIT DARK ALE,<br><i>Healesville, VIC</i>   | 10 |

### CRAFT BEER

|   |    |
|---|----|
| TWO BIRDS PALE & SUNSET ALES,<br><i>Spotswood, VIC</i>      | 9  |
| MOO BREW SINGLE HOP (440ML CAN),<br><i>Bridgewater, TAS</i> | 11 |
| MOUNTAIN GOAT 'STEAM ALE',<br><i>Richmond, VIC</i>          | 9  |
| ESTRELLA DAMM 'INEDIT' (750ML),<br><i>Catalonia, Spain</i>  | 25 |



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