



Bar Nacional is our ode to Spanish food & culture

Aperitivo – To Start

MARINATED OLIVAS - orange, lemon, thyme	10
CRISPY CHICKPEAS - paprika salt	6
GRILLED BREAD - romesco sauce	12
CHEESE BOARD - selection hard, soft, blue cheese	25
CHARCUTERIA - cured meats, pickles, crisp bread	28
HOUSE MARINATED VEGETABLES	6

Tapas – Smaller

PATATAS BRAVAS - bravas sauce & aioli	14
PORK BELLY - confit pork belly, lemon	16
BABY OCTOPUS - charred grilled, romesco, leek oil	18
MUSHROOMS - olive oil, px sherry	12
EMPANADAS (3pc) – corn, cheddar, onion & cumin – chicken, basil, chilli & sumac – beef, spice, olive & egg	12
CROQUETAS (3pc) – jamon & cheese, tinga sauce – leek and cheese, aioli	12

Raciones – Larger

CRISP CAULIFLOWER - romesco, goats curd, almonds	12
CALAMARI FRITTI- red pepper aioli	18
ANCHOVY TOAST - tomato, ricotta	15
TINGA NACHOS - chicken, avocado, pico de gallo, cotija cheese	18
LAMB SKEWERS - rump, mojo verde	17
CHARRED CHORIZO - grilled bread, cider, parsley	16
GRILLED PRAWN - garlic, paprika, parsley	16

Lados – Sides

ENSALADA - green leaves, sherry vinagrette	12
SKINNY FRIES - paprika salt	12
BBQ CORN - cotija cheese, bravas sauce	12

Postre – Sweets

CHURROS CON CHOCOLATE- cinnamon, salt, dark chocolate ganache	14
BASQUE CHEESECAKE - berry compote	14
CREME CATALANA - shortbread	14

Feed Me

\$60pp – Min 2 people

Leave it with us!

A selection of our favourite dishes spaced over three courses.

Our set menu can be amended to suit your dietary needs, please speak to your waiter.

Please allow 60 minutes for a Feed Me for 2 guests.

Tapas on the run

\$35 – Two Dishes and a House Beverage

Select 1

Corn, cheddar empanada/Braised beef empanada/
Mushrooms/Crisp Pork Belly

Select 1

Salad/Cauliflower/Calamari/Chorizo

Includes a glass of house wine or Estrella Damm

Available 12pm – 2.30pm

Book your next function with us here.



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