



Bar Nacional is our ode to Spanish food & culture

Bites

OLIVAS – house marinated	10
ROASTED CHICKPEAS	3
CURED MEATS – capocollo or jamon serrano	26
CHORIZO al VINO	14
CHEESE – spanish selection served w compota de frutas & lavosh	22
OYSTERS – mignonette de Espanola	5.5

Tapas – smaller

BOQUERONES – white anchovy, citrus, chilli	14
CALAMARI – served w aioli	18
GRILLED KING PRAWNS – mussel butter (2pc)	15
CROQUETTES	14
• goats cheese, corn & jalapeno (2pc)	
• smokey jamon & potato (2pc)	
TOSTADA	16
• wild mushroom, manchego & truffle (2pc)	
• tomate, evo, lemon (2pc)	
• add sardine	+8
FRISSE SALAD – cos, grape, onion & pomegranate	15
PATATAS BRAVAS – aioli, bravas sauce	14

Raciones – larger

MUSSELS – Mount Martha mussels, chorizo broth, thyme, garlic, sourdough	28
CHICKEN – 18 hour brined & sous vide Maryland on the bone, brava sauce, corn crema	32
RUMP – The Wanderer MBS 3+, mustard rojo, sobrassada oil	38
BEETROOT & BEAN SALAD – pomegranate dressing, whipped goats cheese, pine nut puree & watercress	26

Dessert

CREME CATALANA – orange & poached prune	12
CHURROS – cinnamon, salt, chilli, dark chocolate ganache	12

Additional

SOURDOUGH	3
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Feed Me

\$65pp – 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 1.5 hours for a feed me.

Tapas on the run

\$35 – choice of any 2 bites or tapas.

Includes a glass of house wine or beer
Available 12pm – 2.30pm

**Book your next
function with us here**



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