

APERITIVO

Natural oyster	4.5
Marinated olives	6
Smoked almonds	5
Padron peppers	9
Charcoal grilled Goolwa pipis with fermented chilli & roasted fennel	8.5
Crispy spiced School prawns with lemon & aioli	12
Charred octopus, congo potato & rocket salad	13.5

CHARCUTERIE

Joselito Iberico jamon (36 month) 30gm	24
Jamon Duroc Serrano Reserva (15 month) 30gm	9
Blackmore's 9+ marble score Wagyu cecina 30gm	14
Chicharrones 'Especial' 30gm	8
Morcon 30gm	9
Spicy Cantimpalo chorizo 30gm	9
Honey roasted sobrasada with chargrilled bread	12.5

MONTADITOS

'The perfect marriage', boquerone, salted anchovy & tomato toast	6
Olivada with burrata & Pedro Ximenez reduction	5
Spiced beetroot & goat's curd toast - with house made morcilla	4 +2.5
Tortilla on toast with mojo rojo & aioli	4.5
Bone marrow on toast with Wagyu cecina	6.5

BOMBA

TAPAS

Andalusian Manzanilla Gazpacho with black garlic oil	4.5
Guindilla, Manchego & Valdeon croqueta	3.5
Hervey Bay scallop with chorizo, caper & fino butter	6.5
Charcoal grilled corn with dried maize	4.5
Chicken liver & oloroso apricot pinchos	5
Baked sardines with caper, lemon & chilli migas	6.5
Chargrilled quail, ajo blanco, amontillado apple & rhubarb	7.5
Marinated lamb ribs with sumac yoghurt	8

PAELLA

Paella with confit Wallaby, guanciale, peppercorns & mint salsa	36
Paella with blue grenadier, prawns, calamari, mussels & saffron	38
Paella with smoked beetroot, stracciatella & rosemary	34

RACIONES

Pedro Ximenez braised pork jowl with cauliflower	22
Crispy skinned Barramundi, olivada potato & walnut salsa verde	32
Charcoal grilled 8+ Wagyu rump with charred greens & Valdeon butter	34
Charcoal grilled calamari with white beans & chorizo	23
Chargrilled zucchini with moorish spiced tofu, pinenut picada & queso blanco	16.5

VERDURAS

Heirloom tomato, grilled peach, sorrel & pine nut yoghurt	14
Gem lettuce salad with buttermilk, radish & dill	9
Freekah, barley, almond & black cabbage salad with vermouth	8
Patatas bravas	8
Spiced roasted carrots, San Simon & oregano	12

Leave it with us

Nine of our favourite savoury dishes, served over three courses

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



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COME UP WE'RE
Open

OUR ROOFTOP BAR
IS OPEN UNTIL
LATE EVERY NIGHT-
DRINK UP.