

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
Pickled Port Lincoln sardines, habitas & shallots	13.5

CHARCUTERIE

Joselito Iberico jamon (36 month) 30gm	24
Jamon Duroc Serrano Reserva (15 month) 30gm	9
Wagyu cecina 30gm	14
Morcon 30gm	9
Spicy Cantimpalo chorizo 30gm	9
Honey roasted sobrasada with chargrilled bread	12.5
Grilled morcilla, pickled beets & crispy onion	12

MONTADITOS

'The perfect marriage', boquerone, salted anchovy & tomato toast	6
Olivada with burrata & Pedro Ximenez reduction	5
Pickled heirloom zucchini & 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

Mushroom soup with black garlic	4.5
Romesco, spring onion & manchego croqueta	3.5
Hervey Bay scallop with chorizo, caper & fino butter	6.5
Charcoal grilled corn with dried maize	4.5
Octopus & chorizo pinchos with potato foam	8.5
Chargrilled quail with figs, sherry caramel & pistachio	8.5
Marinated lamb ribs with sumac yoghurt	8.5
Charcoal grilled pork belly, harissa & chicharrón	9

PAELLA

Paella with slow cooked lamb, silverbeet, guanciale & labneh	36
Paella with blue grenadier, prawns, calamari, mussels & saffron	38
Paella with smoked beetroot, straciatella & rosemary	34

RACIONES

Pedro Ximenez braised pork jowl with cauliflower	24
Crispy skinned Barramundi, olivada potato & walnut salsa verde	32
Charcoal grilled 8+ Wagyu rump with charred greens & Valdeon butter	34
Charcoal grilled cuttlefish with white beans & chorizo	23
Roasted eggplant with salsa romesco, crispy chickpea & labneh	16.5

VERDURAS

Pumpkin pisto, straciatella & pinenut	13
Gem lettuce with walnuts, saffron, queso de cabra & pickled grapes	10
Freekah, barley, almond & black cabbage salad with vermouth	8
Patatas bravas	8
Green beans, broccoli, hazelnut & horseradish with anchovy dressing	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

SET MENU 55 HELLO

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ROOFTOP

COME UP WE'RE
Open

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