

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

MONTADITOS

'The perfect marriage', boquerone, salted anchovy & tomato toast	6
Pickled fennel, apple, onion, goat's curd & spiced walnuts	5
Oloroso braised leeks, urgelia & barberry sauce	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
Green pea & scamorza 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 quince mayo, pomegranate & frisée	8.5
Spiced lamb ribs with honey & 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 garden heirloom vegetables, fresh herbs and straciatella	34

RACIONES

Pedro Ximenez braised pork jowl with cauliflower	24
Crispy skin ocean trout with mixed bean & herb salad	33
Charcoal grilled Robbins Island vintage wagyu tri-tip with charred greens & valdeon butter	34
Charcoal grilled calamari with squid ink potato & fennel salad	23
Moorish spiced pumpkin with salsa romesco, labneh, macademia & manchego galleta	17.5

VERDURAS

Brussels sprouts with chorizo, honey & almonds	13
Iceberg & miner's lettuce salad with walnuts, castellano and blood orange dressing	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.