

APERITIVO

Natural oyster	4.5
Marinated olives	6
Smoked almonds	5
Padron peppers	9
Charcoal grilled Goolwa pipis with fermented chilli & roasted fennel	9
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	10
Wagyu cecina 30gm	15
Morcon 30gm	10
Spicy Cantimpalo chorizo 30gm	10
Honey roasted sobrasada with chargrilled bread	13

MONTADITOS

'The perfect marriage', boquerone, salted anchovy & tomato toast	6.5
Heirloom beetroot with goats curd on toast	5
Piquilla pepperonata with burrata and mojo verde	6.5
Tortilla on toast with mojo rojo & aioli	5
Bone marrow on toast with Wagyu cecina	6.5

BOMBA

TAPAS

Manzanilla gazpacho with black garlic	4.5
Green pea & scamorza croqueta	4
Hervey Bay scallop with chorizo, caper & fino butter	7
Charcoal grilled corn with dried maize	5.5
Octopus & chorizo pinchos with potato foam	9
Chargrilled quail with quince mayonnaise, pomegranate & frisée	8.5
Spiced lamb ribs with honey & yoghurt	10
Charcoal grilled pork belly, harissa & chicharrón	9

PAELLA

Paella with braised duck, oloroso plum & spiced goat's curd	39
Paella with blue grenadier, prawns, calamari, mussels & saffron	39
Paella with garden heirloom vegetables, fresh herbs & stracciatella	34

RACIONES

Pedro Ximenez braised pork jowl with cauliflower	25
Crispy skin ocean trout with red bean & fino cucumber salad	33
Charcoal grilled Cape Grim hanger steak with roast zucchini, roquette salsa verde & crispy shallot	34
Charcoal grilled calamari with squid ink potato & fennel salad	27
Moorish spiced pumpkin with salsa romesco, labneh, macademia & manchego galleta	18

VERDURAS

Heirloom tomatoes, pickled shallots, whipped anchovy & fried almonds	14.5
Iceberg lettuce salad with walnuts, manchego & citrus vinegarette	10
Freekah, barley, almond & black cabbage salad with vermouth	10
Patatas bravas	10
Smoked heirloom zucchini, goats curd, buckwheat, & pomegranate reduction	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

Our olive oil is produced by Rio Vista and is available to purchase, just ask us



facebook.com/bombabar
 @bombabar
 bombabar
 bombabar.com.au
 info@bombabar.com.au
 03 9650 5778



COME UP WE'RE
Open

OUR ROOFTOP BAR
IS OPEN UNTIL
LATE EVERY NIGHT-

DRINK UP.