



### Hot Tapas

1. Guiso de Pierna Cordero \$18  
*Braised lamb shanks in a smoky red sauce. (GF)*
2. Falda de Carne Marroquí \$18  
*Beef flank in a Moroccan style sauce (GF)*
3. Chuleta de Cordero \$19  
*Grilled lamb cutlets with Chimichurri sauce (GF)*
4. Empanada de Res \$15  
*Pastry with a beef filling served with a spicy salsa*
5. Empanada Vegetariana \$15  
*Pastry with cheese and spinach filling served with lime aioli*
6. Gambas a la Plancha \$20  
*Grilled prawns served with roquette aioli (GF)*
7. Pinchos de Pollo \$17  
*Chicken tenders skewers served with smoked capsicum sauce*
8. Lechón Bogotáno \$17  
*Slowly cooked pork belly in fennel and white wine stock (GF)*
9. Pinchos Morunos \$18  
*Moroccan style Lamb Skewers served with mint aioli (GF)*
10. Pollo Frito \$15  
*South American crispy chicken wingettes with Spicy Salsa*
11. Calamares Fritos \$17  
*Herb dusted fried Calamari served with dill aioli*

12. Pulpo a la plancha \$17  
*Grilled Occy w/ lemon & oregano (GF)*

13. Halloumi a la Plancha \$16  
*Grilled Halloumi served with an Iberian spicy sauce (GF)*

14. Croquetas de Pez \$15  
*Creamy Fish Croquettes w/mint aioli*

15. Albondigas \$16  
*Beef and Pork meatball in Alba's sauce*

16. Yuca Frita \$10  
*Deep fried cassava drizzled with spicy tomato salsa & aioli (GF) (V)*

17. Papas Brava \$10  
*Deep fried Potato loaded with spicy tomato salsa & aioli (GF) (V)*

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### Cold Tapas

18. Aceitunas Mezclada \$8  
*Marinated mix olives (GF) (V)*

To enquire call Juan on 0420542615 or email  
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