



E I C H A R D T ' S

PRIVATE HOTEL

Tapas

4 :00pm - 10:00pm

Chorizo con vino tinto Spicy Spanish chorizo sausage, red onion, merlot & bay leaf jus	8.
Queso de cabra Gratinaolo Mint, green pea y Haloumi cheese fritter	6.5
Vientre del cerdo con compote Slow roast pork belly w tomato & raisin compote	7.
Sangrienta Ceveiche atun Maria Bloody mary, tuna & avocado ceveiche	8.5
Costilla de cordero con yogurt Seared lamb cutlets, mint & cucumber yoghurt	8.5
Calamares fritos con mayonesa verde Salt y pepper fried squid w green herb & garlic aioli	7.
Agache rillettes de perna Duck rilette w cornichons & crostini	8.5
Patatas la brava Olive oil pan fried gourmet potatoes w smoked paprika & saffron sauce	5.5
Aceitunas alineadas Mixed marinated olives w crostini	7.9
Queso de cabra blando Goats cheese w truffled honey comb, balsamic figs & walnut toast	9.
Pannacotta de vanilla Vanilla pannacotta w assorted summer fruit salad	7.5
Raja de chocolate White y dark chocolate slice w mascarpone	4.5
Granita de fresca y Champana Strawberry & Taittinger champagne granita	7.5

A 15% surcharge applies on Public Holidays