

TAPAS THURSDAYS

@ELLORA ROOFTOP

\$29.95

Choose three tapas dishes plus a wine, beer or soft drink all for \$29.95

Please choose one tapas dish from each of the options below

Option 1

OLIVES  

Warm marinated mixed olives

TATZIKI  

Tzatziki finished with olive oil and served with tostada chips.

HUMMUS  

Hummus finished with sesame oil and served with tostada chips.

FRIES 

Fries served with tomato sauce.

TRUFFLE FRIES  

Fries finished with truffle oil and served with truffle aioli.

Option 2

MAC & CHEESE CROQUETTES 

Served in a romesco sauce and cumin aioli

MUSHROOM & TRUFFLE ARANCINI 

Served in a truffle aioli

POTATO BRAVAS  

Served with a homemade spicy smoky paprika bravas sauce

CAULIFLOWER STEAK  

Served in a romesco and aje sauce. Topped with pangrattato, toasted almonds and pumpkin and sunflower seeds

HALOUMI  

Fried haloumi served in an aje verde

Option 3

CHORIZO A LA SIDRA  

Pan fried chorizo cooked in cider & paprika served with toasted sourdough

MEDITERRANEAN CHICKPEA & RICOTTA

SALAD    

A refreshing chickpea salad served on a bed of ricotta and rocket finished with pickled cucumber, onions and nuts.

SALT & PEPPER CALAMARI

Served with a green salad and tartar sauce

PUERTO RICAN CHICKEN  

Chicken deep fried and coated with paprika aioli.

SPANISH MEATBALLS    

Beef meatballs served in a spicy bravas sauce with toasted sourdough

PAN FRIED PRAWNS  

Pan seared prawns in chilli, garlic and cider. Served with toasted sourdough.

PRAWN & PINEAPPLE CEVICHE 

A fresh dish featuring prawns, pineapple, cucumber, tomato and red onion, all tossed in a zesty garden dressing. Served with a side of rice paper.

Pick your poison

WINE Red, white, rose or sparkling

BEER Schooner of Ellora Draught

COCKTAIL Upgrade to a signature cocktail for \$10!

PLEASE LET US KNOW IF YOU HAVE

ANY ALLERGIES OR DIETARY REQUIREMENTS

Vegetarian Vegan Gluten Free Optional Dietary Change



OPTION



ELLORA

ONE FITZROY ST. ST KILDA