

Raciones: Portion good for 2 to 3 people



**Jamón Serrano & Queso Manchego**  
Serrano ham, Manchego cheese with quince paste and tomato rubbed bread \$22.00

**Jamón Serrano**  
Serrano ham with tomato rubbed bread \$22.00



**Jamón Ibérico**  
Iberian ham and guindilla chilli with tomato rubbed bread \$39.00

**Chorizo** (hot or mild) with tomato rubbed bread \$18.00



**Queso Manchego**  
Manchego cheese and quince paste with tomato rubbed bread (veg) \$22.00

**Vegetal**  
Eggplant, Piquillo peppers, artichoke, guindilla, olives and hot banderillas with tomato rubbed bread (veg) \$22.00



**Cerveza (Beer) & Sidra (Cider)**

Estrella Damm	\$8.50
Alhambra 1925	\$8.50
Moritz	\$8.50
Estrella de Galicia	\$8.50
Inedit	\$9.50
Ambar 1900	\$9.50
Maeloc Sweet or Dry Cider	\$8.50



**Soft drinks, juices & iced teas**

Bottle of Truth still mineral water 600ml	\$3.00
Strange love sparkling mineral water 500ml	\$4.60
Parker's organic apple juice 275ml	\$4.90
Parker's organic orange juice 275ml	\$4.90
Strange love bitter lemon 180ml	\$4.20
Strange love tonic No 8 180ml	\$4.20
Parker's sparkling cola 330ml	\$4.90
Parker's sparkling lemon 330ml	\$4.90
Parker's sparkling ginger beer 330ml	\$4.90
Parker's iced green tea & Moroccan mint 330ml	\$4.90
Parker's iced black tea & Ibisus 330ml	\$4.90

**Salud!**



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**Tapas: Small snacks good for 1 or 2 people**



**Gaspacho**  
Cold tomato soup (veg) \$5.00



**Patatas fritas**  
Potato chips (veg) \$4.90



**Marcona almonds (veg)**  
\$9.00



**Matrimonio**  
Chips with anchovies \$13.50



**Spicy Gordal olives (veg)**  
\$7.50



**House olives (veg)**  
\$3.80



**Boquerones**  
White anchovies  
\$18.00



**Banderillas**  
Small pickled skewers  
with anchovies, octopus, mussels \$2.80 ea.  
Hot (veg) \$1.90

**Canned Seafood**



**Mussels in gallega sauce with chips**  
\$16.70



**Razor clams with fresh lemon**  
\$19.30



**Anchovies in olive oil  
with bread & olives**  
\$19.90



**Baby clams with fresh lemon**  
\$28.90



**Sardines in olive oil with tomato  
rubbed bread**  
\$13.40

**Hot Tapas: Small snacks good for 1 or 2 people**



**Tortilla de patatas**  
Spanish omelette with potato  
and onion \$12.00



**Albóndigas**  
Meatballs with tomato sauce  
\$16.00

**Tablas: Platter good for 2 to 4 people**



**Tabla mixta**  
Combination of  
cured meats and  
cheeses with bread  
\$32.00



**Tabla de embutidos**  
Combination of cured meats:  
Jamón Serrano, chorizo,  
salchichón with bread  
\$29.00



**Tabla de quesos**  
Cheeses: Manchego DO  
sheep's milk 12 months,  
San Simon smoked cow's  
milk, Spanish blue cow's milk  
served with quince paste,  
bread and almonds (veg)  
\$29.00

**Tabla Especial La Central:**  
A selection of premium  
Iberian ham, selected cured  
meats and cheeses. Ask us  
about today's specials  
\$58.00



Extra bread with tomato and olive oil \$4.00  
Extra bread with olive oil \$3.00

**Para beber (to drink)**

Vermut (Vermouth)	Chato (75ml)	Glass	Bottle
Yzaguirre Vermut Rojo, Reus (1ltr)		\$7.00	\$51.00
Yzaguirre Vermut Blanco, Reus (1ltr)		\$7.00	\$51.00
Turmeón Vermut Rojo, Zaragoza		\$8.00	\$58.00

Jerez (Sherry)			
La Goya Manzanilla, San Lúcar de Barrameda (375ml)	\$8.00		\$39.60
Sanchez Romate Fino Perdido, Jerez	\$8.00		\$54.00
Lustau San Emilio Pedro Ximénez, Jerez (375ml)	\$8.00		\$48.50



Cava (Sparkling Wine)			
Segura Viudas Aria Brut Nature			\$39.50
Monistrol Brut			\$29.00
Valformosa Brut	\$4.50	\$9.00	\$39.50

Vino Blanco (White Wine)			
*16 Los Enoloz, Verdejo, Rueda	\$4.50	\$9.00	\$31.50
*17 Minius Godello, Monterrei			\$52.00
*16 La Fontana, Albariño, Rias Baixas	\$5.50	\$11.00	\$46.00
*18 Torres Viña Sol, Parelada, Penedés			\$28.50
*16 Vina Olabarri, Viura Blanca, Rioja			\$39.50



Vino Rosado (Rosé Wine)			
*18 Capcanes Mas Donis, Gamacha, Priorat	\$5.50	\$11.00	\$45.00

Vino Tinto (Red Wine)			
*18 El Quintanal, Tempranillo, Ribera del Duero	\$5.50	\$11.00	\$49.00
*18 Biurko Gorri, Tempranillo, Rioja	\$5.00	\$10.00	\$43.50
*17 Telmo Rquez Al-Muvedre, Monastrell, Alicante			\$38.50
*17 Legado del Moncayo, Garnacha, Campo de Borja			\$46.00
*16 Torres Atrium Merlot, Penedés			\$39.50



Sangría & Cider			
Lolailo red sangría		\$9.00	\$31.50
Trabanco Cider			\$29.50





# TAKEAWAY



- Empanadillas**
- Beef \$3.30
  - Chorizo \$3.30
  - Espinach & Cheese \$3.30
  - Tuna \$3.30
  - Vegetal \$3.30

**Bocadillos:** Filled Spanish bread rolls. Our bread is rubbed with fresh ripened tomatoes in a traditional Spanish way.



**Jamón Serrano & Manchego cheese**  
\$12.40



**Jamón Ibérico**  
Iberian Ham 24 months  
\$18.30



**Sobrasada, Mahon cheese and roof-top honey**  
(no tomato)  
\$12.40



**Cantimpalo chorizo**  
(hot or mild)  
\$11.40



**Jamón Serrano**  
Serrano ham  
\$11.40



**Cantimpalo chorizo & Manchego cheese**  
\$12.40



**Salchichón**  
\$11.40



**Tuna & anchovy**  
\$18.30



**Manchego cheese (veg)**  
\$11.40



**Tuna & Piquillo peppers**  
\$12.90



**Goat's cheese, grilled eggplant & Piquillo peppers (veg)**  
\$12.40