

Para beber (to drink)

Vermut (Vermouth)	Glass	Bottle
Yzaguirre Vermut Rojo, Reus	\$9.80	\$52.00
Yzaguirre Vermut Blanco, Reus	\$9.80	\$52.00

Jerez (Sherry)		
La Goya Manzanilla, San Lúcar de Barrameda (375ml)	\$12.00	\$49.00
Lustau San Emilio Pedro Ximénez, Jerez (375ml)	\$12.00	\$49.00



Cava (Sparkling Wine)		
Vallformosa MVSA Brut	\$11.00	\$42.90

Vino Blanco (White Wine)		
Sitrama, Verdejo, Castilla y Leon	\$10.00	\$39.00
Bouza Do Rei, Albariño, Rias Baixas	\$11.90	\$59.00
Xarmant, Txakoli, Arabako Txakolina		\$63.00



Vino Rosado (Rosé Wine)		
Solarce, La Rioja	\$11.00	\$44.70
Capcanes Mas Donis, Garnacha, Montsant	\$12.00	\$56.00

Vino Tinto (Red Wine)		
Solarce, Tempranillo Crianza, La Rioja	\$11.00	\$44.70
Torres Atrium Merlot, Penedés		\$46.80
Al Muvedre, Monastrell, Alicante		\$49.00



Sangría & Cider		
Lolailo red sangría 750ml	\$10.00	\$33.00



Eftpos Surcharge 1.20% (AMEX 1.39%)

Cerveza (Beer)

Estrella Damm	\$9.90
Moritz	\$9.90
Estrella de Galicia	\$9.90
Alhambra	\$11.90



Soft drinks, juices & Iced teas

Bottle of Truth still mineral water 600ml	\$4.50
Strange love sparkling mineral water 750ml	\$9.90
Saba's organic apple juice 275ml	\$10.30
Saba's organic orange juice 275ml	\$10.30
Saba's lemon lime and bitters 330ml	\$8.90
Saba's sparkling kola 330ml	\$8.90
Saba's lemonade 330ml	\$8.90
Saba's sparkling ginger beer 330ml	\$8.90
Saba's iced green tea & Moroccan mint 330ml	\$8.50
Saba's iced black tea & Hibiscus 330ml	\$8.50
Strange love bitter lemon 180ml	\$8.90
Vichy Catalan 1L	\$14.00

Salud!



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Cold Tapas: Small snacks

Version 07



Gazpacho

Cold tomato soup (veg) \$6.50



Marcona almonds (veg)

\$9.90



Toreras (veg)

\$7.50



Boquerones

White anchovies
\$16.90



Patatas fritas

Potato chips (veg) \$7.60



Matrimonio

Chips with anchovies \$17.50



House olives (veg)

\$6.90



Assorted Spanish olives (veg)

\$12.90

Canned Seafood



Mussels in Gallega sauce with chips
\$17.90



Razor clams with fresh lemon
\$19.30



**Anchovies in olive oil
with bread & olives**
\$23.90



**Sardines in olive oil with tomato
rubbed bread**
\$16.90

Tablas: Platter good for 2 or more (All with tomato rubbed bread)



Tabla mixta
Combination of
cured meats and
cheeses
\$42.00

Tabla de embutidos
Combination of cured meats:
Jamón Serrano, chorizo
and salchichón
\$42.00



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 and
almonds (veg)
\$42.00

Tabla Ibérico Ham Trio
A selection of three premium
Iberian ham: Carrasco acorn
shoulder, Fisan cebo ham &
Pedro Domecq
acorn ham
\$88.00



Tabla Especial La Central:
A selection of premium
Iberian ham, selected cured
meats and cheeses
\$78.00

Sides: To complement your Tabla or Ración



**Sobrasada &
Honey**
\$6.80



**Ibérico acorn
shoulder**
\$9.80



Piparra peppers
\$9.80



Verduras
\$7.80

Hot Tapas: Traditional hot dishes



Tortilla de patatas
Spanish omelette with potato
and onion \$22.00



Albóndigas
Meatballs with tomato
sauce \$22.00



Lentejas Riojana
Lentil soup cooked
with chorizo
\$19.90



Gambas all ajillo
Small prawns in
garlic soup
\$19.90



Fabada
White bean soup
cooked with chorizo
\$19.90

Raciones: Good for 1 to 2 people (All with tomato rubbed bread)



Triple
Serrano ham,
Chorizo and
Manchego cheese
with quince paste
\$35.00

Jamón Ibérico
Iberian ham and
guindilla chilli
\$52.00



Double
Serrano ham,
Manchego cheese
with quince paste
\$35.00



Vegetal
Eggplant, Piquillo peppers,
artichoke, guindilla, olives and
hot banderillas (veg)
\$32.00



More Raciones Options (All with tomato rubbed bread)

Chorizo
Hot or mild
\$32.00

Jamón Serrano
Serrano ham
\$35.00

Queso Manchego
Manchego cheese and
quince paste (veg) \$35.00

Extra bread with tomato and olive oil	\$8.00
Extra bread half with tomato and olive oil & half with olive oil	\$7.00
Extra bread with olive oil	\$6.00
Gluten free bread, additional	\$1.00