

THE CELLAR

Sip, savor and delight in a culinary journey where Spanish flair meets Mediterranean charm

At The Cellar, food is an experience meant to be shared – rooted in the warmth of Spanish and Mediterranean dining and elevated through thoughtful craft. Each dish celebrates balance and provenance, where fine ingredients are treated with reverence, cooked in season and served with purpose, ultimately inviting guests to slow down, savor and connect over flavors that tell a story.

*Toast and taste
to
The Cellar's
Best*



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The art of shared dining is a curated progression of flavors designed for connection and easy enjoyment. Each course complements the next, and the experience is elevated with premium beverage pairings—from expressive Spanish wines to a refreshing Mediterranean gin and tonic—perfectly matched to enhance every bite.

THE CELLAR SIGNATURE SET MENU

The Cellar Signature Set Menu
3,500 Net Per Person | 6,800 Net For 2 Persons

APPETIZER

Freshly Shucked Gallagher Oyster
cava dressing, red onion

Jamon Iberico Croquetas
tomato chutney

Salmorejo
tomato, jamon iberico, cage free egg

FISH COURSE

Grilled Octopus
romesco sauce, potato, chimichurri

MAIN COURSE

Grilled Patagonian Toothfish
pil pil sauce, potato confit, basque chili
or

Grass-Fed Mulwarra Rib Eye
sautéed wild mushroom, egg yolk custard
pedro ximenez jus

DESSERT

Burnt Basque Cheesecake
raspberry compote

*A refined
pour, perfectly attuned to
each flavor.*

BEVERAGE PAIRING

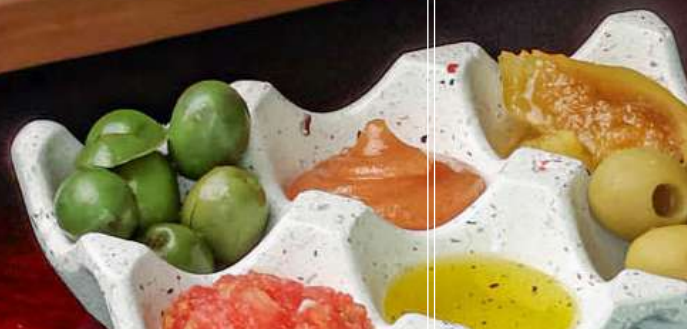
SPANISH WINE PAIRING
1,200 Net per person

Cava | Albariño | Garnacha

Please advise our associates if you have any food allergies or special dietary requirements.
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We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.



SELECTION OF SPANISH CHEESES
AND CURED MEATS



BAKED CAMEMBERT



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Explore Grand flavor in delicate form – refined, expressive and great to share. Each dish highlights quality ingredients prepared with care, offering a balance of texture, taste and craft in every bite. Perfect to begin a meal or paired with a glass of wine, these plates capture the simple pleasure of savoring something small yet unforgettable.

CHARCUTERIE & CHEESES

| | |
|--|-----|
| JAMON IBERICO  | 990 |
| CHORIZO BELLOTA  | 550 |
| CHORIZO SALCHICHON  | 550 |
| FUET  | 600 |
| MANCHEGO CHEESE | 680 |
| IDIAZABAL CHEESE | 700 |
| MAHON CHEESE | 660 |
| CUEVA AZUL | 650 |

SELECTION OF SPANISH CHEESES AND CURED MEATS

homemade breads, quince jam, fig compote
olives, pickled chilis, tomato garlic dip

1,800

BAKED CAMAMBERT

walnuts, fig, baguette, honey

1,950

BREADS & DIPS


BREADS

| | |
|-----------|-----|
| BAGUETTE | 250 |
| SOURDOUGH | 250 |
| FOCACCIA | 250 |





DIPS *choose 2 dips*

| |
|---|
| BRAVA SAUCE  |
| TOMATO AND GARLIC   |
| MOJO VERDE   |

SOUP

| | |
|---|-----|
| SOPA DE AJO  | 300 |
| garlic, sourdough croutons, paprika, cage free egg | |
| SALMOREJO | 390 |
| tomato, jamon iberico, cage free egg | |

SALADS

| | |
|--|-----|
| WARM GOAT CHEESE SALAD   | 600 |
| soft poached egg, olives, red onion, cherry tomato cucumber, salad leaves | |
| ENDIVE SALAD   | 780 |
| poached pear, gorgonzola, walnuts, mustard dressing | |

 : Vegetarian  : Vegan  : Locally Sourced Ingredients  : Gluten-Free  : Contains Alcohol  : Signature Dish
 : Signature Drink  : Shellfish  : Contains Pork  : Sustainably Sourced Seafood  : Contains Nuts  : Spicy

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Grand flavor in delicate form—refined, expressive, and made to share. Each plate is thoughtfully prepared, and rich in bold, vibrant flavor. A nod to Spanish conviviality, they're perfect to start a meal or pair with a glass of wine—simple pleasures, savored slowly.

SMALL PLATE


PATATAS BRAVAS 
smoked tomato sauce, garlic aioli

PADRON PEPPERS 
arbequina olive oil, sea salt

CHEESE CROQUETAS 
basil aioli, quince jam



SAUTÉED MUSHROOM  
garlic, pickled chili

TORTILLA DE PATATA 
tomato garlic dip, sourdough or baguette bread

TOMATO AND BURRATA RIGATONI 
san marzano tomato, basil

BAKED CAMEMBERT 
palawan honey, baguette, figs, walnuts

BAKED SPANISH SARDINES
capers, mustard, herb crumbs
tomato, basque chili, homemade pickles

FRESHLY SHUCKED GALLAGHER OYSTERS  
cava dressing, red onion

400 **GRILLED OCTOPUS**  
romesco sauce, potato, chimichurri 870

470 **GAMBAS AL AJILLO**  
king prawns, garlic, paprika, lemon 1,285

400 **FRITTO MISTO**
prawns, squid, barramundi
smoked pepper aioli 710

490 **JAMON IBERICO CROQUETAS**
tomato chutney 490

420 **TORTILLA DE PATATA, JAMON IBERICO**
tomato garlic dip, sourdough or baguette bread 750

600 **SAUTÉED CHORIZO AND BLOOD SAUSAGE**
white bean stew, cage free egg 660

1,950 **ALBONDIGAS**
beef, iberico pork, tomato sauce
shoestring potato 510

995 **CHORIZO RIGATONI**
mahon cheese, sobrasada 840

1,870 **TORREZNOS** 
pork belly, pickled onions, chili, romesco sauce 780

PINTXOS

(two pieces per order)

TOMATO 
garlic, arbequina olive oil

GOAT CHEESE 
fig compote

CAESAR
baby gem lettuce, idiazabal cheese, egg yolk confit
jamón crumbs

PRAWNS
garlic aioli

180 **ANCHOVY**
smoked butter, piquillo jam 320

240 **JAMON IBERICO**
goat cheese, quince jam 290

200 **CHORIZO**
manchego cheese, piquillo jam 250

290 **BEEF RIBEYE** 
mushroom, custard yolk 300

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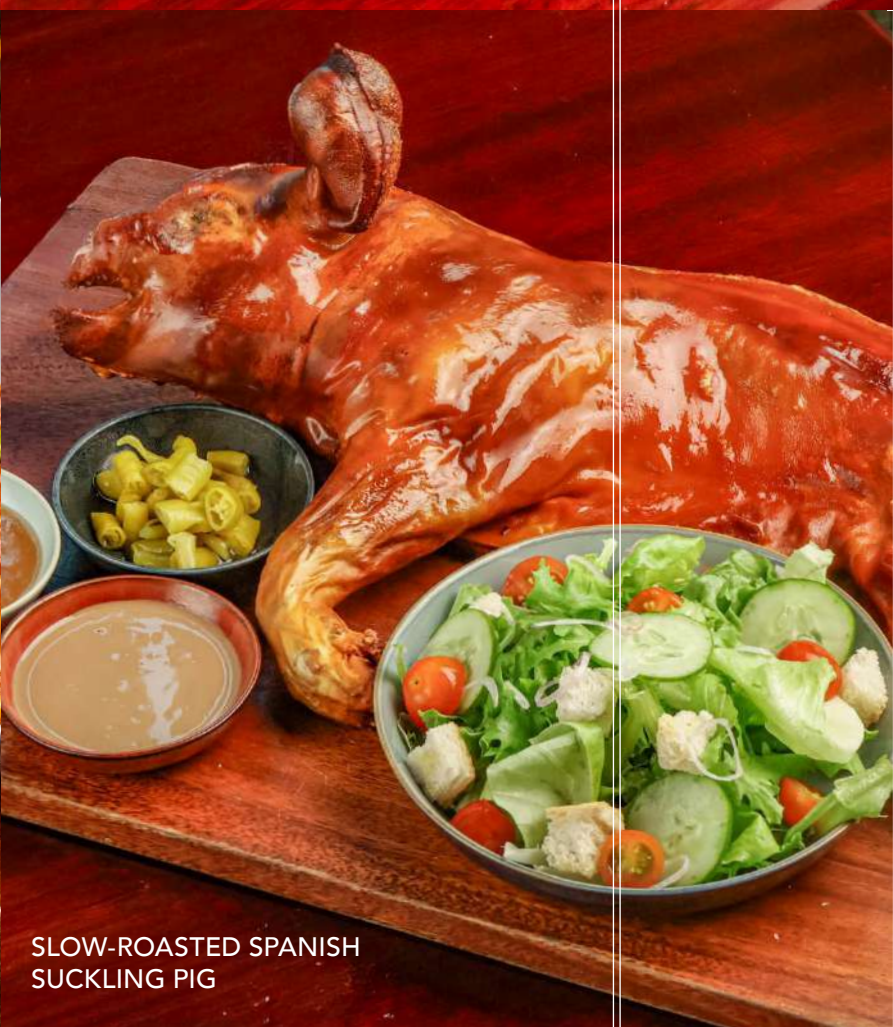
GRASS-FED MULWARRA RIB EYE



SEAFOOD PAELLA



ARROZ MELOSO



SLOW-ROASTED SPANISH
SUCKLING PIG

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Translated from Spanish as "frying pan," these golden grains are served on a large shallow pan with saffron, chicken, seafood, and more—paying homage to tradition, slow-cooked for depth and character, and meant to be shared at the center of the table. The restaurant's signatures likewise spotlight craftsmanship and flavor, offering dishes that balance refined comfort with bright notes, each plate thoughtfully composed with premium ingredients prepared with heart and intention.

PAELLA

SEAFOOD

prawns, mussels, clams, chicken
chorizo, saffron, paprika

1,655

CHICKEN AND CHORIZO

peppers, saffron, paprika, lemon

1,360

ARROZ MELOSO (CREAMY PAELLA)

octopus, sobrassada chorizo, mahon cheese

1,380

Character Served
at the Center of the Table

MAIN COURSE

GRILLED BARRAMUNDI

potato, squid, saffron, peas, chimichurri

810

BASQUE SEAFOOD STEW

catch of the day fish, mussels, clams, prawns
sofrito, saffron

1,600

GRILLED PATAGONIAN

TOOTHFISH

pil pil sauce, potato confit, basque chili

2,990

ROTISSERIE CHICKEN

sourdough bread, mojo verde

Half Whole
775 1,450

GRILLED IBERICO PLUMA

roasted piquillo peppers
homemade pickled vegetables, sea salt

250g
3,300

SLOW-ROASTED SPANISH SUCKLING PIG

45 MINUTES COOKING TIME (advance order is recommended)
garden greens, homemade pickled vegetables
liver sauce, apple sauce

Quarter Half
3,900 7,500

GRASS-FED MULWARRA RIB EYE

sautéed wild mushroom, cage free egg yolk custard
pedro ximenez jus

250g 500g
2,190 4,300

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*Sweet endings,
crafted to linger.*




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The Cellar's desserts offer a graceful finish – comforting, crafted and just the right amount of indulgent. Each creation is designed to leave a lasting impression, balancing sweetness and texture in every bite. A fitting finale to a meal made for sharing and savoring.

Handcrafted desserts,

DESSERT

| | | |
|---|---|-------|
| SEASONAL FRESH FRUITS |   | 405 |
| CHURROS | | 405 |
| chocolate sauce, vanilla ice cream | | |
| CREMA CATALAN | | 405 |
| baked Spanish custard | | |
| BURNT BASQUE CHEESECAKE | | 405 |
| raspberry compote | | |
| TORRIJA |  | 405 |
| brioche bread, orange zest, vanilla ice cream | | |
| dark chocolate sauce | | |
| THE CELLAR GRAND DESSERT | | 1,200 |
| crema catalan, burnt basque cheesecake, churros | | |

that Hit
the Mark.

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