

# THE CELLAR

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

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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

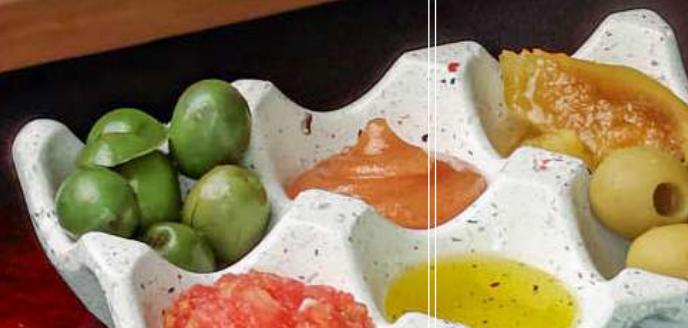
SPANISH WINE PAIRING  
1,200 Net per person

Cava | Albariño | Garnacha

Please advise our associates if you have any food allergies or special dietary requirements.  
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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	1,800
homemade breads, quince jam, fig compote olives, pickled chilis, tomato garlic dip	
 BAKED CAMAMBERT	1,950
walnuts, fig, baguette, honey	

## BREADS & DIPS

BREADS	
BAGUETTE	250
SOURDOUGH	250
FOCACCIA	250

### DIPS choose 2 dips

BRAVA SAUCE	green leaf icon
TOMATO AND GARLIC	green leaf icon
MOJO VERDE	green leaf icon

## SOUP

SOPA DE AJO	green leaf icon	300
garlic, sourdough croutons, paprika, cage free egg		
SALMOREJO	green leaf icon	390
tomato, jamon iberico, cage free egg		

## SALADS

WARM GOAT CHEESE SALAD	green leaf icon	600
soft poached egg, olives, red onion, cherry tomato		
cucumber, salad leaves		
 ENDIVE SALAD	green leaf icon	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	400	GRILLED OCTOPUS	870
smoked tomato sauce, garlic aioli		romesco sauce, potato, chimichurri	
PADRÓN PEPPERS	470	GAMBAS AL AJILLO	1,285
arbequina olive oil, sea salt		king prawns, garlic, paprika, lemon	
CHEESE CROQUETAS	400	FRITTO MISTO	710
basil aioli, quince jam		prawns, squid, barramundi smoked pepper aioli	
SAUTÉED MUSHROOM	490	JAMON IBERICO CROQUETAS	490
garlic, pickled chili		tomato chutney	
TORTILLA DE PATATA	420	TORTILLA DE PATATA, JAMON IBERICO	750
tomato garlic dip, sourdough or baguette bread		tomato garlic dip, sourdough or baguette bread	
TOMATO AND BURRATA RIGATONI	600	SAUTÉED CHORIZO AND BLOOD SAUSAGE	660
san marzano tomato, basil		white bean stew, cage free egg	
BAKED CAMEMBERT	1,950	ALBONDIGAS	510
palawan honey, baguette, figs, walnuts		beef, iberico pork, tomato sauce shoestring potato	
BAKED SPANISH SARDINES	995	CHORIZO RIGATONI	840
capers, mustard, herb crumbs tomato, basque chili, homemade pickles		mahon cheese, sobrassada	
FRESHLY SHUCKED GALLAGHER OYSTERS	1,870	TORREZNOS	780
cava dressing, red onion		pork belly, pickled onions, chili, romesco sauce	

## PINTXOS

(two pieces per order)

TOMATO	180	ANCHOVY	320
garlic, arbequina olive oil		smoked butter, piquillo jam	
GOAT CHEESE	240	JAMON IBERICO	290
fig compote		goat cheese, quince jam	
CAESAR	200	CHORIZO	250
baby gem lettuce, idiazabal cheese, egg yolk confit jamon crumbs		manchego cheese, piquillo jam	
PRAWNS	290	BEEF RIBEYE	300
garlic aioli		mushroom, custard yolk	

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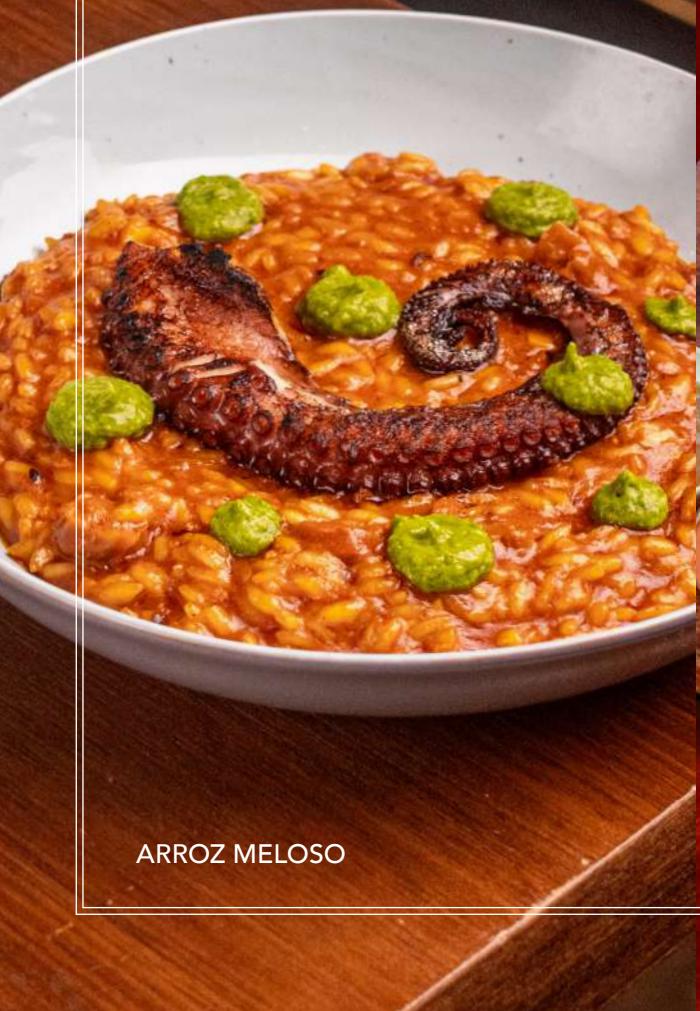
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GRASS-FED MULWARA RIB EYE



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 775 Whole 1,450

250g

3,300

### GRILLED IBERICO PLUMA

roasted piquillo peppers  
homemade pickled vegetables, sea salt

Quarter 3,900 Half 7,500

### SLOW-ROASTED SPANISH SUCKLING PIG

45 MINUTES COOKING TIME (advance order is recommended)

garden greens, homemade pickled vegetables

liver sauce, apple sauce

250g 500g

3,900 4,300

### GRASS-FED MULWARRA RIB EYE

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



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: Vegan



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

that Hit  
the Mark.

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