



CANCAVA

PINTXOS & WINE

“BIENVENIDOS”

FOLLOW US



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CARD ONLY / SPLIT BILLS WELCOME

101 Hall St, Bondi Beach, 2026

DE LA COCINA

PARA PICAR

Spiced almonds | 4 Marinated olives | 4 Pan con tomate | 5

LOS PINTXOS

Traditional red gazpacho (v) (gf) | 6

Tuna tartare, potato chip (gf) (df) | 8

White anchovies, baguette chip, parsley, onion (df) | 5

Pimiento del piquillo stuffed with salted cod brandada (df) | 7

Goat cheese croquette, rosemary, salt, honey (v) | 4

Grilled octopus, kipfler potato, romesco sauce (gf) (df) | 6

Potato tortilla, black garlic, aioli (v) (gf) | 4

Lamb rib, mojo verde (gf, df) | 7

Chickpea frite, bravas sauce, manchego (v) (gf) | 5

Pork belly sandwich, prune, Moorish spices (df) | 7

(v) Vegetarian (gf) Gluten free (df) Dairy free

Spiced meatball, piquillo pepper | 6

TABLAS - TO SHARE

QUESO / CHEESE

Choice of 1, 2 or 3 | 9 17 25

La Fueya (blue/Asturias), Manchego Curado (6 months/D.O.P/Catalunya), Urgelia (cows milks/D.O.P/Catalunya)

EMBUTIDOS / CHARCUTERIE

Choice of 1, 2 or 3 | 10 19 28

Mini fuet, Chorizo de Pamplona Picante, Jamón Serrano

JAMON IBERICO | 35

This 100% Duroc pig has been aged for a minimum of 15 months. It is characterised by its intense red colour & by the high quality meat

LOS DULCES - SWEETS

Catalan flan, olive oil sponge, orange caramel | 5

Alfajores, dulce de leche | 4 w/Pedro Ximenez 1927 (Montilla-Moriles/Andalucia) | 12