



# CANCAVA

PINTXOS & WINE

**“BIENVENIDOS”**

Sample Menu – to keep it fun for everyone our menu changes slightly each fortnight.

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[www.cancava.com.au](http://www.cancava.com.au)

Card Only / Split bills welcome

10% surcharge applies on Sunday & public holidays

101 Hall St, Bondi Beach, 2026

# DE LA COCINA

## PARA PICAR

Marinated olives (v) | 4

Chorizo, chipotle, lime | 6

Pan con tomate (v) | 6 w/jamón serrano | 15

Pea, feta, almond, basil (v) (gf) | 5

Padron peppers, citrus salt (v) (gf) (df) | 8

## LOS PINTXOS

White anchovy, pickled onion, lettuce, bronze fennel | 5

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

Potato tortilla, smoked garlic aioli, crisp jamon (gf) | 4

Tuna, mango, salsa tigre, sesame (gf) (df) | 7

Grilled octopus, kipfler potato, olive, chilli (gf) (df) | 8

Pork shoulder, quince, charred onion, lemon myrtle (df) | 7

Cuajado cheese, nashi pear, oregano, lemon, honey (v) (gf) | 6

Jerusalem artichoke, dill, capers, breadcrumbs, butter milk (v) | 5

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

## TABLAS - TO SHARE

### QUESO / CHEESE

Choice of 1, 2 or 3 | 9 17 25

Azul de Valdeon (blue/Asturias), Manchego Curado (6 months/D.O.P/Catalunya), Urgellia (cows milks/D.O.P/Catalunya)

### EMBUTIDOS / CHARCUTERIE

Choice of 1, 2 or 3 | 10 19 28

Loganiza Oscura, 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

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

Spring berries, labneh, finger lime, honey  
| 5 w/ Fusta Nova Moscatell 2013  
(Moscatel/Valencia) | 12