



# CANCAVA

PINTXOS & WINE

**“HOLA!”**

SAMPLE MENU

**FOLLOW US**



@CanCava



@CanCavaPintxos

[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 (FOR PICKING)

Marinated olives (v) | 4

Chorizo, chipotle, lime, polenta | 10

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

Jamon Iberico | 35  
(Aged for 24 months, 60% pure Iberico blood  
line & 40% Duroc pig)

Fried potato, chilli, garlic, parsley  
(gf) (v) | 6

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

Padron peppers, lemon, paprika (v) (gf)  
(df) | 8

## PINTXOS (FOR ONE)

Goat cheese croquette, rosemary salt,  
honey (v) | 5

Barramundi, lime, jalapeno, green  
tomato (gf) (df) | 7

Yamba prawn, lemon, wasabi, paprika  
(gf) (df) | 7

Steak tartare, chipotle, onion, gherkin,  
cos (gf) (df) | 8

## TAPAS (FOR SHARING)

Grilled calamari, caper, lemon, chilli  
(gf) | 22

Pork belly, parsley, macadamia, green  
olives (gf) (df) | 21

Zucchini, feta, dukkah, herbs  
(gf) (v) | 18

Iceberg, chives, vinaigrette, manchego  
(gf) (v) | 11

Broccolini, shallot, garlic, chilli  
(gf) (df) (v) | 15

Charred ½ chicken, Spanish spices,  
tahini yoghurt, grilled lemon (gf) | 21

Beef short rib, onion, Dutch carrot,  
tarragon jus (gf) | 34

## \$45 CHEFS TASTING MENU (MIN 2 PEOPLE, WHOLE TABLE)

Let our Head Chef take you on a journey from something to pick at, some tapas & something sweet to finish.

Additional \$25 per person for the beverage package.

## **TABLAS** (CREATE YOUR OWN BOARD)

### **QUESO** (CHEESE)

Choice of;

2 | 17

3 | 24

4 | 30

#### **Viejo Maestro**

(Semi-soft goat's milk, aged for 40 days, white mould, creamy & rich, from Extremadura in Western Spain)

#### **Manchego Artisan Seleccion 1969**

(Raw sheep's milk, hard cheese, aged for 24 months, sharp & nutty aroma, from Valdepeñas in the South East of Spain)

#### **San Simon D.O.P**

(Buttery, mild flavour with a smoky undertone, semi soft, cow's milk, aged for 3 months, from the Galicia region)

#### **Mahon Curado**

(Firm, raw milk, cave matured, rubbed with olive oil, sweet & aromatic, from Menorca the Balearic Islands)

### **EMBUTIDOS** (CHARCUTERIE)

Choice of;

2 | 19

3 | 27

4 | 34

#### **Bosquito**

(Salami in natural skin, using true Spanish forest mushrooms, soaked in white wine & sherry)

#### **Chorizo de Pamplona**

(A traditional Spanish recipe, air dried, coarse grind, sweet pork notes & hints of paprika)

#### **Jamón Serrano**

(Spanish ham, aged for 15 months, 100% Duroc pig, characterised by its intense colour & quality of meat)

#### **Sobrassada Mallorquina**

(Sweet, spicy, smoky spreadable fermented salami, a Mallorcan recipe)

## **DULCES** (SWEET TO FINISH)

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

Chocolate terrine, orange, rhubarb,  
vanilla buttermilk (gf) | 6  
w/ Fusta Nova Moscatell 2013  
(Moscatel/Valencia) | 12

# **BOTTOMLESS LATE LUNCH**

**2PM - 5PM ONLY**

Padron peppers, lemon, paprika (v) (gf) (df)

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

Steak tartare, chipotle, onion, gherkin, cos (gf) (df)

Pan con tomate (v)

Grilled calamari, caper, lemon, chilli (gf)

Brocollini, shallot, garlic, chilli (gf) (df) (v)

Unlimited Don Ramon, Casa de Luz, Cava Julia or Sangria.

\*RSA applies.