

Parlour

DECEMBER

Let's start with some nibbles...

Cornbread, Guindilla Butter	5pp
.....Pan Tomato	5pp
.....Parlar "Gilda"	7pp
.....Bacalao Croquette, Caviar.....	29pp

5j Ibérico Jamón de Bellota, Picos, 40g.....	45
Signature Caviar, Churros, Chive Crisps, Crème Fraîche, 30/50.....	130/220

And follow with some small plates...

Manchego "Stracciatella", Heirloom Tomato, Hazelnut Salsa	22
Tuna, Olive, Almond, Olive Oil	35
Asparagus Tart, Chive Crème Fraîche, Chorizo.....	24

Next, we go to the sea...

Black Rice, King Prawns, Spanner Crab, Loligo Squid	30/40
Grilled Baby Octopus, Tomato, Potato, Smoked Almond Salsa	45
Murray Cod, Mussels, Zucchini, Saffron	56

And then, we go to the land...

Escalivada & Manchego Vol-au-Vent.....	28
Pork Chop, Leeks, Romeso, Marcona Almonds, Jamón Jus	63
Stockyard Kiwami 9+ Bavette, Eggplant, Guindillas, PX Jus	77
Dairy Cow Txuleta, Guindilla Hollandaise. Padrons.....	MP

To accompany your journey...

Silverbeet, Pinenuts, Moscatel Vinegar	14
Broccoli, Anchovy, Manchego	16
Leaves, Herbs, 10yr Cava Dressing.....	14

Degustació... 119pp

**minimum two people,
for the whole table*

Relax, unwind and let us choose for you.
Our degustació menu is a rotating selection of our
favourite dishes, meant to be shared over good
conversation and great wine.

Lastly, a little something sweet...

.....Crema Catalana, Caramelised White Chocolate	22
.....Tarta de Santiago, Buttermilk, Lemon	20
.....Macadamia & Strawberries	19

Parlar

Aperitif Hours

VINS A COPES

TUE - FRI 5-6PM

SAT 3-6PM

DRINKS AND FOOD SPECIALS
ON OUR BAR AND TERRACE.

NV Toro Albalá 'Electrico Fino en Rama' (Sherry)..... 16

P. Quiles Rojo Vermouth, Alicante SPN 12

NV Parés Baltà 'n' Penedès SPN (Cava) 19

2015 Moët & Chandon 'Grand Vintage', Epernay FRA .36

Còctels

Estelada24
Mancino Bianco, Tanqueray Gin, Triple
Sec, Fresh Lemon & Orange, Ginger Beer

Poma Verda.....22
Fino Sherry, Licor 43,
Ricard, Fresh Green Apple

Tallador24
Aus Dist. Co Shiraz Gin, Mixed Berry
Shrub, Pineapple, Sparkling Wine

Barbacoa26
Reposado Mezcal, Select Aperitivo,
Walnut Liqueur, Fresh Grapefruit

Twisted Sangria25
Unico Pomelo Vermouth, 23rd St Brandy,
Cointreau, Seasonal Fruits,
Ginger Beer

Palma Margarita.....25
Volcan Blanco Tequila,
Parlar Curaçao, Honeydew, Citrus,
Olive Oil

Para Doble..... 24
Pampero Blanco Rum, Maraschino,
Grapefruit & Lime Sherbet, Citrus

Catalan Sour24
Tanqueray Gin, Green Apple & Jalapeno,
Elderflower, Espelette Pepper

Macadamia Negroni25
Pampero White Rum, Brookie's 'Mac',
Aperol, Bianco Vermouth, Macadamia
Tincture

Caldera II.....23
Mancino Bianco, Fino Sherry,
Strega herbal liqueur

CERVESA

Estrella Damm, Barcelona 12

Young Henrys Pale Ale, NSW 13

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**SPEAK TO OUR
STAFF FOR THE
FULL DRINKS LIST**

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PLEASE BE AWARE OUR MENU CONTAINS ALLERGENS & IS PREPARED IN A KITCHEN THAT HANDLES NUTS.
A STANDALONE 10% PRICING SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS
HIRE PARLAR FOR YOUR NEXT PRIVATE EVENT...TALK TO OUR TEAM

OPEN TIL LATE

**SHOP THREE. EIGHTY ONE.
MACLEAY STREET.
POTTS POINT.**