

AVIDA IS INSPIRED BY  
THE TAPAS CULTURE OF SPAIN.

WE CHAMPION THE WINES OF JEREZ & SANLÚCAR DE BARRAMEDA  
AND THOSE MADE FROM TEMPRANILLO.  
WE ALSO LIKE GIN.

Every Wednesday, Thursday and Friday  
we pour one particular wine for just seven dollars a glass.  
It may be a new release, an old favourite, or just something of which we like the look.  
Ask the staff what we're pouring ~ while stocks last.

# COMIDA DE BAR

OUR MENU IS FULL OF DISHES DESIGNED TO BE SHARED.

PLATES ARE SERVED AS THEY ARE PREPARED.

WE SUGGEST TWO OR THREE DISHES PER PERSON.

## PAN ~ BREAD

Pan de ajo ~ grilled bread,  
brushed with garlic ~ 6

Bread with olive oil ~ 7

Bocadillo ~ jamon serrano, manchego &  
sundried tomato ~ 4.5 / roll

## ANTIPASTO

Olives with citrus ~ 6.5

Almonds & La Chianti paprika ~ 6.5

Plate of vegetable antipasto ~ 20

## MONTADITOS ON BREAD

Sardine, parsley vinaigrette ~ 5 / each

Beef tartare,  
green peppercorn & herb ~ 5 / each

## CHARCUTERIA & MEATS

Pork skin crackling & beetroot romesco ~ 7

Banderilla ~ beef rump  
with pimento dressing ~ 5 / skewer

Chicken liver parfait with PX jelly ~ 15 / pot

Albóndigas ~ meatballs of wild boar,  
pork belly, apple & cider ~ 16 / five

A plate of Spanish meats ~ jamon serrano,  
chorizo gran reserva, salchichón ~ 24



SOME DISHES MAY BE UNAVAILABLE  
WHEN THE JOSPER IS RE-FIRED.

## MARISCOS

Boquerones ~ white anchovies with  
caperberry & pickled onion ~ 6.5 / three

Oysters ~ au naturel or beer battered  
5 / each 30 / six\* 55 / twelve\*

Shellfish steamed in white wine ~ 13.5

Gambas ~ prawns  
with chilli & paprika ~ 14.5 / five

## OTHER CLASSIC

### TAPAS

Patatas bravas ~ hand cut, deep fried Agria  
potatoes, spicy tomato sauce, alioli ~ 7.5

Tortilla ~ Spanish omelette ~ slab cut ~  
free range egg, potato & confit garlic ~ 9.5

Goats' cheese & honey ~ 12.5 / five puffs

Croqueta ~ spinach, rice  
& manchego ~ 4 / each

Empanada ~ confit duck, sofrito, fennel  
& green olive ~ 5 / each

Alitas de pollo ~ chicken wings with  
chorizo spice & lemon alioli ~ 16 / eight

Paprika & salt dusted fries with alioli ~  
6 / smaller 10 / larger

Salad ~ mixed leaves with  
orange, black olives & salted almonds ~ 11



Homemade gluten free bread +1.5

\* OYSTERS ARE SERVED THE DJ WAY,  
WITH AN EXTRA ONE.

# POSTRES

Chocolate truffles ~ 8 / three

Sherry soaked chocolate brioche, chocolate cream, seasonal fruit ~ 12

Crema catalana ~ set custard with lemon, orange, cinnamon & a hint of fennel seed ~ 12

Avida's affogato ~ espresso, Licor 43 & ice cream ~ 12.5

## QUESO ~ CHEESE

PER 30G ~ SERVED WITH BREAD

Manchego ~ hard, sheep ~ 9.5

Rulo de cabra ~ soft, goat ~ 9.5

Valdeón ~ blue, mixed milks ~ 11



Coffee ~ Caffé L'Affare ~ from 3.5

Carajillo ~ espresso with a splash of Suau 8 Solera Reserva brandy ~ 7.5

## SWEET WINE ~ DULCE

75mL

2013 Matahiwi Holly Late Harvest Wairarapa 11.5 55 375mL

NV Jean Marc Vigneux-Frère Demi Sec Champagne 19 65 375mL

## PORT, SWEET SHERRY ET ALIA

Sandeman Tawny Portugal 9 90 750mL

Clearview Sea Red Hawke's Bay 11.5 80 500mL

Warre's Warrior Portugal 12.5 125 750mL

2003 Churchill's Portugal 23.5 115 375mL

Hidalgo Alamdea Cream Sanlúcar de Barrameda, Spain 12.5 80 500mL

Valdespino El Candado Pedro Ximenez Jerez, Spain 13 65 375mL

Lustau Emilín Moscatel Jerez, Spain 15 75 375mL



PLEASE ADVISE US OF ANY TIME CONSTRAINTS OR DIETARY REQUIREMENTS.  
WHILE UTMOST CARE IS TAKEN, WE CANNOT GUARANTEE DISHES WILL BE 100% ALLERGEN FREE