HORIZONS

Tapas - A bit of history

- Tapas is not a particular type of food. Anything can be tapas paella, croquettes, ham and cheese on toast, truly anything. As long as it is small and should be enjoyed with a drink, it is tapas.
- It doesn't have to be Spanish in Granada for example there are a number of Moroccan bars that offer cous cous, falafel and kebabs as tapas. In Horizons it's all sorts of tastes and experiences from around the world.
- Tapas is not a starter. If you start eating tapas, you finish eating tapas, and you
 don't stop until you're full.
- Tapas is not a collection of small dishes brought out on a platter and eaten as a main course. That would be 'tabla' in Spanish.

Tapas – is best ordered

- A tapas is a small dish to share, normally a quarter version of a main portion.
- Order as a table, mix it up and share the flavours.
- Two or three tapas per person is a good guide, from start through to satisfaction.
- And the good news, you can always order more.

Tapas – is served

- Tapas is served as it is prepared to ensure quality. The chef will arrange the preparation order so that your experience flows, but it is not formal dining.
- You can expect dishes to arrive throughout your dining experience, sometimes together.
- There is a legend that a Spanish King insisted that food should be taken with any
 drink out of concerns for the health issues associated with drinking on an empty
 stomach. At Horizons, we always encourage a blend of fine food and drinks as part of
 every dining experience.

Tapas – your choices

Mixed marinated olives (V)	\$4.90
Oven roasted ciabatta loaf with balsamic infused olive oil, lemon sea salt (V)	\$8.90
Tomato and basil bruschetta (V)	\$8.90
Warm goats cheese salad Served on toasted bread with a mixed salad, bacon and croutons	\$9.90
Spanish style wafer sliced aged prosciutto ham with seasonal melon	\$9.90
Kipfler potato pizza Potato slices, olive oil, roasted red peppers, black pepper & rosemary (V)	\$9.90
Sautéed field mushrooms in garlic butter on grilled olive bread (V)	\$9.90
Spinach garlic cheese oysters (4) oven grilled	\$9.90
Chilli dusted fried squid legs with sesame soy aioli	\$9.90
Slow cooked 5 spice pork belly, crispy fried	\$9.90

Smoked ham and cheese croquettes, mayonnaise dressing (V)	\$9.90
White anchovies with salsa verde & spiced black pepper	\$9.90
Duck liver pate, toasted olive bread and marmalade relish	\$10.90
Crab, artichoke and spinach dip with lump crab meat, melted parmesan & warm corn flour tortillas	\$10.90
Pork, veal and chicken pistachio terrine, roasted red pepper jam	\$10.90
Smoked salmon - baby capers, cream cheese, spinach tortilla stack	\$12.90
Veal pork meatballs braised in tasty tomato sauce, with roasted capsicums served with dipping bread	\$12.90
Peking duck salad pancake with apple and radish salad and hoisin dipping sauce	\$12.90
Fried angel hair prawns, sticky chilli sauce, aioli	\$16.90

Daily Specials

Chef created mains and specialty tapas

Desserts

Caramelised crème brulee	\$9.90
Chocolate fondant pudding	\$9.90
Crumble of blueberry and granny smith apple	\$9.90
Affogato – vanilla ice-cream drowned in espresso coffee	\$6.90