

EL BOCADO *snack*

Aceitunas • olives, herbs, guindilla peppers, pickled vegetables, chilli, garlic (GF, V) **15**

Grilled Bread or Grilled Gluten Free Bread (4) • olive oil (V, GFO) **12**

Jamon Serrano • 18-month "gran reserva" (GFO, P) **22**

Manchego Artesano • sheep's milk, 3 months aged (GFO, VEG) **19**

Cabra al Pimenton • semi cured goats' cheese, paprika (GFO, VEG) **19**

Ortiz Anchovies 47g • extra virgin olive oil (S, I) **23**

Tomato Bread (4) • garlic, fresh tomato, olive oil (GFO, V) **17**

Add Manchego cheese (VEG) **8**

Add Jamon Serrano (P) **9**

ENSALADAS *salads*

Rocket • toasted pepitas, shaved Manchego cheese, olive oil, sherry vinegar (GF, VEG) **20**

Heritage Tomatoes • onion, pinenuts, whipped goat's cheese, olive oil (GF, N, VEG) **21** 🌱🌱

KIDS MENU

Marinated Chicken Thigh • cherry tomatoes, fried potatoes (GF) **18**

Flash Fried Squid • lemon, aioli, fried potatoes (S, A) **18**

Empanadas (2) • beef mince, sweet corn, fried potatoes **18**

Chocolate Churros (1) • vanilla ice cream **10**

Portuguese Tart • **8**

WEEKDAY LUNCH SPECIALS - \$35 PER DISH

monday - friday | 11:30am - 3pm

Marinated Chicken Thigh (N) • romesco sauce, patatas bravas & grilled broccolini

Grilled Seasonal Vegetables (VEG) • salsa verde, patatas bravas & rocket salad

Grilled Barramundi (S, A) • caper & lemon brown butter, patatas bravas & tomato salad

TAPAS *small plates*

Chorizo • grilled chorizo, red wine vinegar, parsley (GF, P) **23**

Albondigas • Spanish meatballs in sofrito, grated Manchego (GF) **23**

Patatas Bravas • fried potatoes, Spanish tomato sauce, aioli (VEG) **24** 🌱🌱

Gambas al Ajilo • garlic prawns with chilli, parsley and olive oil (GF, S, A) **26**

Crispy Line Caught Squid • lime, spiced aioli (S, A) **25**

Croquetas (4) • Serrano ham, cheese, piquillo pepper aioli (P) **25** 🌱🌱

Croquetas (4) • porcini and truffle, piquillo pepper aioli (VEG) **25**

Chickpea Stew • sofrito, baby spinach, fried egg, grilled bread (VEG) **20**

Empanadas (4) • beef, sweetcorn and chimichurri **26** 🌱🌱

Yellow Fin Tuna Tartare • sesame, lemon, avocado, chorizo oil, chives (S, GF, P, A) **27** 🌱🌱

RACIONES *to share*

Roasted Vegetables • Romesco, salsa verde, toasted pepitas (N, V) **29**

Rey Pollo • marinated chicken thighs, romesco sauce, charred broccolini (N) **33** 🌱🌱

Barramundi • roasted red pepper, chickpea, olive, baby spinach, grilled lemon (GF, S, A) **36**

Braised Beef Cheek • cauliflower puree, crispy kale and pickled cauliflower (GF) **38**

Pulpo • grilled octopus, harissa romesco, shaved fennel salad (N, S, A) **35**

POSTRES *desserts*

Pasteis de Nata • custard tarts, cinnamon, icing sugar dusting (VEG) **8**
1pc **8** | 2pc **15** | 3pc **21**

Warm Chocolate Churros • choice of chocolate sauce or dulce de leche, cinnamon sugar

2pc **14** | 3pc **19** | 5pc **30** 🌱🌱

Add 1 x scoop of vanilla Ice cream **4**

Orange Flan • caramel syrup (GF) **18**

Affogato • vanilla ice cream, chocolate churros, espresso shot (N) **16**

Add Frangelico | Baileys | Kahlua | Amaretto **11**

CHEFS FAVOURITES 🌱🌱

GF: Gluten-Free, GFO: Gluten-Free Option, N: Contains nuts, P: Contains Pork, VEG: Vegetarian, V: Vegan, S: Seafood, A: Australian Seafood, I: Imported Seafood

'Only card or mobile payments are accepted'

All prices are inclusive of GST. 1.9% Credit Card Fee. Sunday surcharge of 10% applies. Public Holiday surcharge of 15% applies

SET MENUS

MADRID MENU - \$82PP *minimum two people*

Tomato Bread (2) • garlic, fresh tomato, olive oil (GFO, V)

Jamon Serrano • 18-month "gran reserva" (GFO, P)

Manchego Artesano • sheeps milk, 3 months aged (GFO, VEG)

Patatas Bravas • fried potatoes, Spanish tomato sauce, aioli (VEG)

Chorizo • grilled chorizo, red wine vinegar, parsley (GF, P)

Crispy Line Caught Squid • lime, spiced aioli (S, A)

Rey Pollo • chicken thigh, romesco sauce, charred broccolini (N)

Rocket • toasted pepitas, shaved Manchego cheese, olive oil, sherry vinegar (GF, VEG)

Warm Chocolate Churros • choice of chocolate sauce or dulce de leche, cinnamon sugar

TAPAS CHEFS MENU - \$55 PER PERSON *minimum two people*

Aceitunas • olives, herbs, guindilla peppers, pickled vegetables, chilli, garlic (GF, V)

Tomato Bread • roast garlic, fresh tomato, olive oil, grated Manchego cheese (GFO, VEG)

Patatas Bravas • fried potatoes, Spanish tomato sauce, aioli (VEG)

Chorizo • grilled chorizo, red wine vinegar, parsley (GF, P)

Crispy Line Caught Squid • lime, spiced aioli (S, A)

Warm Chocolate Churros • choice of chocolate sauce or dulce de leche, cinnamon sugar

PRE-THEATRE MENU - \$50PP *minimum two people*

5pm - 7pm | Theatre Nights

CHOOSE TWO DISHES BELOW TO SHARE

Patatas Bravas • fried potatoes, Spanish tomato sauce, aioli (V)

Rocket • pepitas, shaved Manchego cheese, olive oil, sherry vinegar (GF, V)

Chorizo • grilled chorizo, red wine vinegar, parsley (GF, P)

Albondigas • Spanish meat balls in sofrito, grated Manchego (GF)

CHOOSE ONE MAIN COURSE PER PERSON

Braised Beef Cheek • cauliflower puree, crispy kale, pickled cauliflower (GF)

Roasted Vegetables • Romesco, salsa Verde, toasted pepitas (V, N)

DRINK SPECIALS AT HENO & REY

HAPPY HOUR - \$10 EACH

Daily | 5pm - 6pm

Spirits • Leisure State Gin, Vodka, White Cane

Beer • Beerfarm Lager 4.2% (425ml)

Wine • Via Caves Syrah, Sauvignon Blanc, Chardonnay, Malbec, Cabernet Merlot

Spritz • Rebuito, Agua de Valencia, Stonefruit, St Hugo

Sangria • Red, White, Rose

BOTTOMLESS SANGRIA

Friday - Sunday | 11am - 8pm

Free-flowing sangria? Yes, please! Enjoy 2 hours of unlimited red, white or rosé sangria for just \$45 per person.

Available Every Friday - Sunday | 11 AM - 8 PM

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WINE LIST

CHAMPAGNE

	375ml	750ml
Laurent-Perrier Champagne, France	88	165
Charles Heidsieck Brut, France		210

SPARKLING WINE

	120ml	750ml
Lacrima Baccus, Cava, Spain	16	85
Howard Park Petit Jete NV, Margaret River, WA	18	90
Vasse Felix Idee Fixe, Margaret River, WA		120

WHITE WINE

	150ml	250ml	750ml
Cantarranas Verdejo, Rudeo, Spain	16	27	75
Via Caves Sauvignon Blanc, Margaret River, WA	15	25	72
Robert Oatley Riesling, Great Southern, WA	17	28	78
Flametree Estate Chardonnay, Margaret River, WA	16	28	78
Via Caves Chardonnay, Margaret River, WA	15	25	72
Swings & Roundabouts Chenin Blanc, Margaret River, WA	15	25	72
Critten Geppetto Pinot Gris, Mornington Peninsula, VIC	16	26	75
Robert Oatley Sauvignon Blanc Semillion, Margaret River, WA			85
Ironcloud 'The Alliance' Chardonnay, Ferguson Valley, WA	20	34	92
Aizpurua Txacolina Txakolina, Spain			100
Abadia de San Campio Albarino, Albarino, Spain			125
Domaine Naturalist Artus Chardonnay, Margaret River, WA			155

ROSÉ WINE

	150ml	250ml	750ml
Care Solidarity, Carinena, Spain	18	29	85
Marchand & Burch, Swan Valley, WA	17	27	78
Wildflower, Margaret River, WA	17	27	78

RED WINE

	150ml	250ml	750ml
Q de Quintano Tempranillo, Rioja Alavesa, Spain	18	28	77
Via Caves Syrah, Margaret River, WA	15	25	72
Howard Park Miamup Cabernet Sauvignon, Margaret River, WA	17	27	77
Silkwood Estate Bower Pinot Noir, Pemberton, WA	16	26	75
Kalleske Moppa Shiraz, Barossa Valley, SA	18	28	80
Piedra Joven Tempranillo, Toro, Spain	18	28	85
Via Caves Malbec, Margaret River, WA	15	25	72
Robert Oatley Grenache, McLaren Vale, SA	20	28	85
Petit Pittacum Mencia, Bierzo, Spain	15		85
Via Caves Cab Merlot, Margaret River, WA	18	25	72
Domaine Naturalist 'Rebus' Cabernet Sauvignon, Margaret River, WA		28	85
Castelli Pinot Noir, Great Southern, WA			110
Microcósmico Garnacha, Aragon, Spain			135
Matsu El Recio Tempranillo, Castilla y León, Spain			150

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SPRITZ

Rebujito • 17

Fino Sherry, Mint, Lime, Lemonade

Agua de Valencia • 17

Leisure State Gin, Spanish Brut, Orange Juice

Peach Mango Bellini • 18

Margaret River Rose, Peach, Mango, Citrus

St. Hugo • 18

Swan Valley Chenin Blanc, Elderflower, Floral, Grapefruit

COCKTAILS

Pisco Sour • 28

Pisco, fresh lemon juice, sugar, egg white

Heno Mojito • 22

Leisure State White Cane, Licor 43, Mint, Cava Brut, Lime

Rey Sour • 22

Licor 43, Makes Mark, Lemon Juice, Aquafaba

Spiced Caramel Martini • 26

Spiced Rum, Frangelico, Espresso, Mr Black, Salted Caramel

Rosa • 26

Ketel One Vodka, Elderflower, Rose, Lemon

Cocktail Special of the Week - Ask our team

Other classic cocktails available on request with a Heno & Rey twist

NON-ALCOHOLIC COCKTAILS • 18

Classic Mojito

Lyre's White Cane Spirit, fresh lime juice, sugar, mint, Fever-Tree Mojito

Mango Spritzer

Lyre's Orange Sec, Lyres Italian Orange, Mango Magic, Fever-Tree Elderflower Soda

Tommy's Margarita

Lyre's Agave Blanco Spirit, fresh lime juice, agave syrup

Amaretti Sour

Lyres Amaretti, fresh lemon juice, sugar

Whiskey Sour

Barnes & Brown Southern Belle, fresh lemon juice, sugar



HENO & REY'S SIGNATURE SANGRIA

Transport yourself to the streets of Spain with our signature sangria. Available in red, white & rosé.

Make it bottomless every Fri-Sun, 11am-8pm for \$45pp.

285ML - \$16

1LT - \$29

SPIRITS

add your favourite Fever-Tree Mixer for \$5

Gin

Leisure State Gin, Fremantle, WA	13
Kolective Co Australian Dry Gin	14
Larios	15
Tanqueray 10	16
Hendricks	16
Australian Distilling Co. Blood Orange	17
Sin Gin Perth Pink	17
Bombay Dry London	14
Forty Spotted Pinot Noir	16
Fremantle Gin	18
The Botanist Islay Dry	18
Monkey 47 Schwarzwald Dry	23
Giniversity Botanical Gin	16

Vodka

Leisure State Vodka, Fremantle, WA	13
Kolective Co Australian Vodka	14
Avosh Premium Vodka	14
Haku	15
Reyka	15
Ketel One	15
Ciroc	16
Belvedere	16
Grey Goose	19

Bourbon/Rye

Bulleit Rye	15
Bulleit Bourbon	15
Makers Mark	16
Jack Daniel's Gentleman Jack	16
Woodford Reserve	16
The Gospel Rye	16

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SPIRITS

add your favourite Fever-Tree Mixer for \$5

Tequilas

Casamigos Blanco	14
Espolon Reposado	15
Don Julio Blanco	16
Don Julio Reposado	16
Hot Torque Reposado	17
Hot Torque Añejo	19
Herradura Añejo	21

Cognac

Courvoisier VS	16
Hennessy VSOP	20
Hennessy XO	38
Remy Martin XO	34

Bourbon/Rye

Bulleit Rye	15
Bulleit Bourbon	15
Makers Mark	16
Basil Hayden	17
Jack Daniel's Gentleman Jack	16
Woodford Reserve	16
The Gospel Rye	16

Whiskey/Whisky

Canadian Club	13
Johnnie Walker Black	15
Jameson	15
Singleton 12	16
Bushmill 10	15
Talisker 10	19
Glenmorangie 12	22
Glenfiddich 12	16
Oban 14	22
Dalwhinnie 15	20
Glenkinchie 12	20
Balvenie Double Wood 12	22
Bowmore 15	26
Chivas Regal 18	24

Rums

Leisure State White Cane	13
Plantation Stiggins Fancy Pineapple	13
Plantation 3 Star White Rum	14
Sailor Jerry Spiced	13
Flor de Cana 7	13
Havana Club Especial	15
Kraken Black Spiced	16
Havana Club 7 Anos	16
Diplomatico Reserva Exclusiva	21
Flor De Cana 12	21

Liqueurs

Campari	12
Aperol	12
Pimms	12
St Germain	11
Pisco	14
Frangelico	12
Baileys	12
Disaronno	11
Cointreau	12
Drambuie	12
Grand Marnier	12
Dom Benedictine	13
Green Chartreuse	17
Villa Massa Limoncello	11
Tuaca	11

Sweet/Sticky Wines

	50ml
Galafrey Tawny Fortified Mount Barker, WA	15
Galafrey Sweetie Pie Muscat Mount Barker, WA	15
Valdespino Pedro Ximenez Jerez, Spain	15
Valdespino Fino Innocente Sherry, Jerez, Spain	15

Fever-Tree Premium Mixers • 8

Premium Ginger Beer
Indian Tonic
Mediterranean Tonic
Light Mediterranean Tonic
Elderflower Tonic
Wild Raspberry Tonic

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BEERS & CIDER

Draught beer

Little Creatures Pale Ale 5.2% Fremantle, WA	425ml	570ml
Stone & Wood, Pacific Ale 4.4%, NSW	16	19
Little Creatures, Juicy XPA 4.6%, Fremantle, WA	16	19
Beerfarm Lager 4.2%, Metricup, WA	16	19
Gage Roads Huey, Coastal Lager 3.8%, Fremantle, WA	13	17
Gage Roads Single Fin, Summer Ale 4.5%, Fremantle, WA	15	18
	15	18

Bottled beers • Cider

Heineken Lager 5%, Zoeterwoude, Netherlands	355ml - 375ml
Little Creatures Amber Ale 3.5%, Fremantle, WA	12
5 Seeds Cloudy Apple Cider 5%, NSW	13
Corona Lager 4.5%, Mexico City, Mexico	13
Estrella Damm Lager 4.6%, Barcelona, Spain	13
Little Dragon Ginger Beer 4.0%, NSW	14
Heineken Zero Lager 0%, Zoeterwoude, Netherlands	15
Dingo Lager 4.5% Perth, WA	11
Kirin Ichiban 5%, Japan	12
Matso's Low Sugar Ginger Beer 97Cal 3.5%, Broome, WA	13
Heaps Normal Quiet XPA 0.5%, Canberra, ACT	15
XXXX Summer Bright Low Carb, Brisbane, QLD	11
	11

JUICES • 13.5

Extreme C
Orange, Strawberry, Mango

Kickstarter
Apple, Orange, Pineapple, Banana, Blueberry,
Passionfruit, Purple Carrot

Karmarama
Orange, Pineapple, Mango, Banana, Passionfruit, Ginseng

Green Power
Apple, Banana, Passionfruit, Plum, Spirulina, Alfalfa,
Spinach

CAMPOS SUPERIOR COFFEE • 6.5

Selection of Campos Coffee

soy, almond, oat, lactose free +1
extra shot +1
Ice cream +4

SOFT DRINKS • 6

Pepsi, Pepsi Max, Schweppes Dry Ginger Ale,
Schweppes Lemonade, Schweppes Tonic,
Schweppes Soda Water, Coke, Coke no sugar

Bundaberg Ginger Beer • 9

	250ml	1lt
Santa Vittoria Sparkling water 1L	7	12
Santa Vittoria Still Water 1L	7	12

ARTISAN TEAS • 6

English breakfast tea
Earl Grey
Green Sencha
Peppermint
Camomile
Lemongrass Ginger

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