

Pintxos
light entrees

Ceviche “Sinuglaw”, Fish of the day / seaweed crisp /chilli / coconut vinegar (2pcs)	20
Croquettas de "Adobo", Lamb shoulder / herb creme (2pcs)	12
Spring rolls “Lumpia” , NZ Blackfoot Paua, Prawn and pork (2pcs)	24
Wild Mushroom Croquettas , with pickled enoki mushroom (2pcs)	12

Tapas
medium entrees

Taco Pao “Siopao” Beetroot buns / Sticky pulled pork / pickles (2pcs)	18
Wagyu “Longganisa” Tacos sausage / herbs / peanuts / pickles (2pcs) (awarded with: 100 auckland iconic eats 20' 21') (Tapas Competition, Spain 2025 – NZ Representative Dish)	26
Crispy Cauliflower “Bravas”, Chorizo butter / Chimichurri verde	20
Gambas Ajillo , Tiger Prawns / shiitake garlic butter / grilled sourdough (3pcs)	32
Crispy Soft shell Crab ,“Atchara” Papaya and mango salad / Citrus dressing	32
Grilled Chicken skewers “Sinigang” , Green mustard sauce / guindillas pepper(200g) (awarded with: 100 auckland iconic eats 24')	28

Mains

Fish of the day in mild spicy glaze / cashew ajo blanco / grilled broccolini fresco	40
Grilled NZ Beef Ribeye “Bistek”, kumara puree , Charred Shallot and calamansi jus	48
Pork “Lechon” , Apple & artichoke sarsa / apple and cucumber / truffle oil (awarded with: 100 auckland iconic eats 25" 26")	36
Beef Cheek “Kaldereta” Spanish style, Olives / Parsley, Peas / Potato	36

Chef’s Special

Nanam Sizzling Octopus “Sisig” Grilled pork cheek / Octopus / Chicharonnes / Rice	42
Crispy Duck “Pato” Confit Leg duck / Seared Duck breast / sweet and spicy carrot escabeche	44

Sides

Nanam rice “kanin” coconut, pandan butter	4
Shoestring fries with smoked cheddar and truffle	12
Vege of the day “gulay”, miso and ginger butter	14

Vegetarian menu

Taco Pao “Siopao” Beetroot buns / Bbq Shiitake / pickles (2pcs)	18
Eggplant Tacos in tortilla in peanut bbq sauce, pickles, coriander, peanuts	24
Crispy Cauliflower “Bravas”, Chimichurri verde	20
Papaya and pear and mango salad / sesame dressing	20
Wild Mushroom Croquettes , with pickled enoki mushroom (2pcs)	12

Mains

Mushroom OG “Sisig” Grilled Mushroom, vegan Chicharonnes / Rice	36
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Sides

Nanam rice “kanin” coconut, pandan butter	4
Shoestring fries with smoked cheddar and truffle	12
Greens of the day “gulay”, miso and ginger butter	14



Desserts

San Sebastián style Cheesecake 18

*made from Clevedon Buffalo cheese, Vanilla orange ice cream,
mandarin olive oil*

Nanam Leche Flan 18

*Velvety duck egg milk flan, Tanduay Spiced rum, Pineapple lime compote,
broas*

Crispy Pistachio Pavlova 18

White chocolate and coconut mousse / Fruit of the day

Sorbetero Selection

Please ask our for our Daily Selection 14

CHEFS SPECIAL DESSERT for the week

Halo Halo (National dessert of the Phillipines) 19

*Kaipara purple kumara and Ube Ice Cream and foam / Lewis road pandan granita
/ Coconut jelly / Melon and tropical fruits / Sesame tuile*

Hot Chocolate and Teas are available on request 6.50

- Green Tea
- Chamomile
- Earl Grey
- Peppermint

Penfold's "Father Grand tawny" 10 year old Tawny Port 12

