Choose any from the Tapas selection
Per single portion 105
Choose three 275

TAPAS COLD

Poached Prawns Ceviche

Tortilla chips, coriander, tomato, avocado, red onions chili

Marinated Red Snapper Ceviche

Escabeche vinaigrette, olive oil, Thai basil, harissa

Vietnamese Chicken Salad

Tomatoes, coriander, chilies, spring onion, mint

GFATT Organic Beet Salad

Pomelo, orange, rocket, feta cheese, lemon-garlic vinaigrette

GF Chilled Poached Prawns

Served on ice with lemon & bloody mary sauce

Grilled Pork & Sweet Corn Salad

Charred sweet corn, roasted red salsa, sweet onions

Marinated Olives & Manchego Cheese

Marinated mixed olives, manchego cheese, wild Honey, lavosh

Spanish Caesar Salad

Caesar dressing, bread crumbs, olive oil, Spanish White anchovies

TAPAS HOT

Crispy Soft Shell Crab

Charred tomato-chili sauce

Green Chili-Vegetable Empanadas

Cucumber yogurt, mint

Pulled Pork Empanadas

Tomatillo-coriander sauce

Caramelized Pork Ribs

Chipotle BBQ sauce

Iberico Jamon Croquettes

Jamon & cheese fritters, national dish of Spain

Chicken and Prawn Spring Rolls

Mint, icebera lettuce, chili, green Thai sambal

Tempura Calamari

Sambal aioli, grilled lemon

Duo of French Fries

Truffle, garlic aioli Sea salt, classic Heinz









CAVE & CELLAR

We have sourced the finest French AOC cheese and Iberican Jamons available exclusively for WOOBAR.

Choose one from "Cave or Cellar" 120
Tasting of all "Cave or Cellar" 450

CAVE

French AOC Cheese

Served with grilled bread, fruit mustard, pickled grapes

A) Epoisses de Bourgogne

Cow milk, soft, washed rind "AOC 1991"

B) Roquefort Blue

Sheeps milk, semi-firm, sweet, salty "AOC 1975"

C) Tomme de Chevre

Goats milk, semi-soft, mild "AOC 1992"

D) Reblochon

Cow milk, soft, buttery texture "AOC 1958"

E) Morbier

Cow milk, semi-soft, creamy, mild "AOC 2000"

CELLAR

Iberico Acorn Fed, Jamon Chorizo & Lomo

Served with warm tomato crostini house-made pickles, Dijon mustard

A) Maldanado "Lomo"

Cured 36 months, paprika, loin

B) Maldanado "Chorizo"

Cured 30 months, hint of smoke, loin

C) Maldanado "Jamon"

Cured 40 months, best in class, leg

D) Beher "Jamon"

Cured 40 months, gold medal, leg

E) Siera "Jamon"

Cured 36 months, gold medal, leg

BBQ Chicken

THIN CRUST PIZZA

		House BBQ sauce, mozzarella, shallots, coriander smoked chicken	
	ß.	Parma Ham & Asian Pear Wild rocket, truffle oil, shaved parmesan	185
		Gourmet Smoked Ham Smoked leg ham, pineapple, Spanish onion tomato, basil	165
		Smoked Salmon Hummus, red onions, capers rocket, preserved lemon	160
	L o	The Vegalicious Grilled artichoke, olives, roasted capsicum tomatoes, mushroom, zucchini	155
	E	Classic Margarita Sliced tomatoes, mozzarella, parmesan, fresh oregano, rich tomato sauce	135
		Moroccan Lamb Spiced ground lamb, red onions, feta cheese mint, yoghurt, tomato	195
	Æ	Iberico Chorizo Roasted peppers, red onions, goats cheese, fennel	195
		W TACOS & BURGERS	
		Stockyard Angus Burger Grilled onions, cheddar cheese, gherkins, tomato lettuce	185
	Æ	Spicy Pork Chorizo Burger Harrisa-almond romesco, pickled shallots, aged cheddar, truffle fries	145
		The Retreat Wagyu Sliders 2 mini wagyu burgers, tomato-chili jam wild rocket double cheese, sesame brioche bun	165
GF	Æ.	Pulled Pork Tacos Grilled onions, coriander, red salsa	120
	G F	Wagyu Beef Carne Asada Tacos Onions, coriander, chipotle cream	140
		Crispy Soft Shell Crab Tacos Marinated cabbage, lime, green salsa	140
		(All available pizza gluten free upon request)	









165

SIGNATURE W PALETAS

Mexican style popsicles Made exclusively for W Bali

Kiwi & strawberry	45
Nescafe with condensed milk	45
Strawberry with vanilla Oreo	45
Yogurt with mango and strawberry	45
Blue tequila	55

MASON JAR DESSERT

90

Salted Caramel Cheesecake

Shaved chocolate, pretzels, marinated strawberries

Warm Peanut Butter-Chocolate Brownie

Javanese vanilla ice cream, candied cracker jacks

Candied Lemon Meringue

Graham cracker crust, torched meringue lemon curd

GF Tropical Fruit Salad

Balinese wildflower honey, lime