

añada

Inspired by the regional peasant fare of Andalusia and Southern Spain, Añada's signature dishes are prepared with an emphasis on seasonal produce and traditional Spanish cooking methods. Everything at Añada is made in-house, from sourdough bread to the chorizo to ice cream, cheeses and yoghurt.

Functions at Añada are completely customised. Our chefs would be thrilled to work with your group to develop a custom menu that works with the season and style of service you prefer.

Whether you're planning a lunch or dinner event, Añada can cater on-site for groups of up to 50 guests. If you're interested in booking our space for your next function, please contact us at events@anada.com.au or on 03 9415 6101.

197 Gertrude Street, Fitzroy





A FITZROY INSTITUTION

Located in Melbourne's charming Fitzroy neighbourhood, Añada has been operating as a family-run Spanish tapas restaurant since 2008. Known for its food and wine program, as well as its warm and friendly atmosphere, Añada is a Spanish staple for locals and visitors alike.

OCCASIONS HOSTED AT ANADA

Business Lunches	Anniversaries
Corporate Functions	Canape Receptions
Private Parties	Cocktail Parties
Birthdays	Exclusive Dinners

EXCLUSIVE EVENTS

Up to 50 guests for cocktail style
Up to 38 guests for seated (or 45 including bar seats)

AVAILABILITY FOR EXCLUSIVE VENUE USE

Lunch Monday - Friday 12pm - 4pm
\$2,000 minimum spend on food and beverage

Lunch Saturday - Sunday 12pm - 4pm
\$2,500 minimum spend on food and beverage

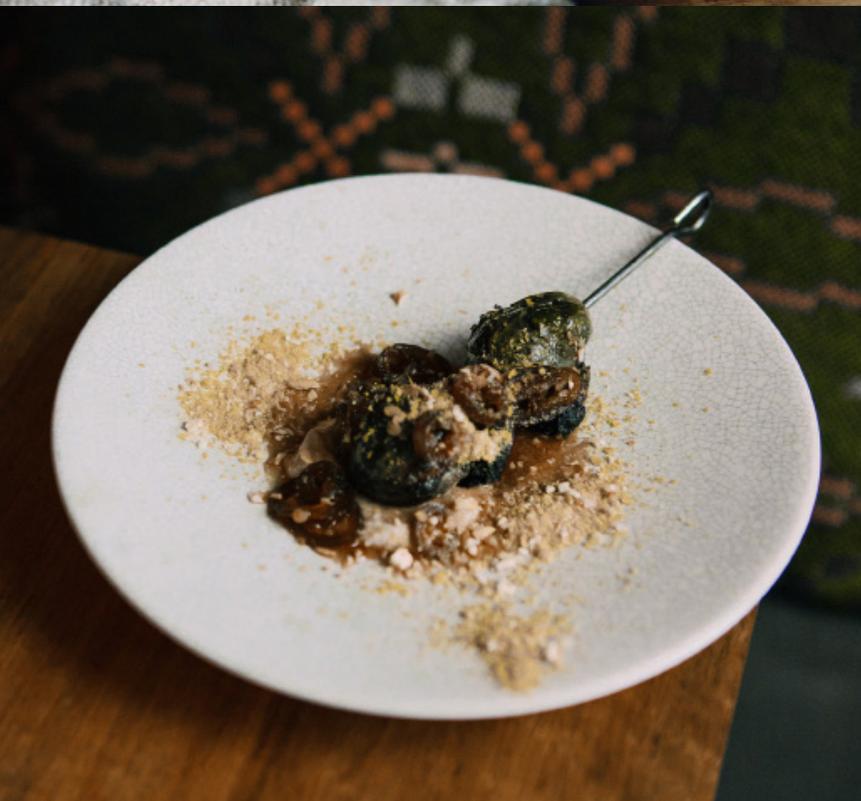
Dinner Sunday - Thursday 6pm - 10pm
\$3,500 minimum spend on food and beverage

Dinner Friday - Saturday 6pm - 8.15pm OR 8.30pm - 11.45pm
\$3,500 minimum spend on food and beverage

Dinner Friday - Saturday 6pm - 11.45pm
\$7,000 minimum spend on food and beverage

These minimum spends are guides.

Please contact Añada to confirm availability and the minimum spend for your preferred date.





CONTACT US
ph. 03 9415 6101
events@anada.com.au
anada.com.au
197 Gertrude Street
Fitzroy VIC 2065

MENU FOR COCKTAIL AND CANAPE EVENTS

TAPAS

\$7.5	Olives
\$5	Smoked almonds
\$5.5	Natural oysters, pickled shallot & harissa
\$5	Crispy eggplant roll
\$5	Manchego & membrillo (quince paste)
\$5	Tortilla de patatas (Spanish omelette)
\$6	Tortilla de patatas con jamón serrano
\$5	Croqueta
\$7	Pimientos el padron (seasonal)
\$6	Brick pastry cigar, choice of vegetarian, fish or meat

MONTADITOS

\$4	Pan con tomate
\$7	Pan con tomate with jamón Ibérico
\$5	Burrata cheese canape with mojo verde & walnuts
\$5	Cecina & caramelised onion

CHARCUTERIE (20g servings)

\$20	Joselito jamón Ibérico gran reserva, 36 mo. cured
\$16	Cecina (air dried Wagyu)
\$12	Alazor jamón serrano reserva, 16 mo. cured
\$10	Capicola (cured pork neck)

SKEWERS

\$8	Smoked paprika chicken
\$8	Octopus
\$8	Chorizo
\$8	Morcilla (black pudding)

BOCADILLO

\$5	Tortilla & aioli
\$6	Tomate & queso
\$6	Calamari & guindilla pepper
\$7	Jamón serrano & tortilla
\$8	Jamón Ibérico & queso

PAELLAS

\$12 per guest	Confit rabbit, morcilla & peas
\$12 per guest	Chicken, chorizo & diamond clams
\$12 per guest	Prawn & chorizo
\$12 per guest	Vegetarian (seasonal vegetables)
\$12 per guest	Arroz negro (squid ink, seafood)

DESSERT & CHEESE

\$35	Selection of four cheeses with fruit bread, muscatel, grapes, fresh apple
\$6	Churros

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chef's menu package no. 1

\$45 per guest
Three course menu

4 Tapas
1 Racione
1 Side

chef's menu package no. 2

\$65 per guest
Four course menu

5 Tapas
2 Raciones
2 Sides

chef's menu package no. 3

\$75 per guest
Four course menu with dessert

5 Tapas
2 Raciones
2 Sides



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SAMPLE MENU

example based on package no. 2 priced at \$65/guest

all function means will be customised by the head chef

Natural Coffin Bay oyster

Alazor Jamón Serrano Reserva, 16 mo.

Yellowfin tuna, jamon fat, sesame

Raw lamb, oyster, caperberry leaf, macadamia

Flounder, Iberico pilpil, pine nut, bottarga

Baby cos, palm heart, macadamia, burnt butter

Pork belly, blood sauce, riberry

Finger fennel, sour tomato,
smoked egg yolk, hazelnut

DRINKS PACKAGES

\$40/GUEST
Endless sangria

\$50/GUEST
Endless sangria
2016 Cop de Vent Macabeu/Muscat,
Emproda, Spain
2016 Viña Illusion 'Prana' Tempranillo,
Rioja, Spain

\$60/GUEST
Endless sangria
2016 Cop de Vent Macabeu/Muscat,
Emproda, Spain
2016 Viña Illusion 'Prana' Tempranillo,
Rioja, Spain
Moritz Lager,
Barcelona, Spain

Events may run on consumption as an alternative.
Drinks packages may be customised.

