



# MENU TAPAS

THE MAN HIMSELF JIMMY BLANCO INVITES YOU TO INDULGE IN HIS LATEST MENU CONCEPT, SERVED UP SPANISH TAPAS STYLE.

## Blancos Tapas Bite's

- V
**JALAPENO POPPERS** - SPICY CHEESY GOODNESS, HOT SMOKEY CHIPOTLE SAUCE. ((( \$8
- SEAFOOD CEVICHE** - SOUTH AMERICAN STYLE FISH CEVICHE WITH SALSA. \$8
- GAMBAS AL PIL PIL** - SRIMPS, GARLIC BUTTER WITH A TOUCH OF SPICE (( \$8
- GF
**MIXED OLIVES** - GREEN & BLACK OLIVES, SUNDRIED TOMATO AND CREAMY DANISH FETA CHEESE. \$7
- V
**MINI BEEF NACHO** - CHILLI CON CARNE, SHREDDED PARMESAN, SLICED JALAPENO, CUMIN INFUSED GUACAMOLE SERVED ON CHEESY CORNCHIPS. \$8
- EMPANADAS** - SPICY MINCED WAGYU BEEF OR SPINACH, OLIVES "N" FETA. PUSH THE BOAT OUT AND \$8
- V
 HAVE A MIX OF BOTH. (( \$8
- SHOESTRING FRIES** - FRIES COATED IN CHICKEN SALT, SHREDDED PARMESAN AND \$8
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 THE SPECIAL HERB. \$8

## Tapas Mini Burgers

- BBQ PULLED PORK** - SLOW ROASTED PORK SHOULDER SHREDDED AND MIXED UP WITH HOUSE MADE STICKY BBQ SAUCE, HOUSE COLESLAW GARLIC AOLI, BRIOCHE BURGER BUN. \$9
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**THE HALLOUMI BURGER** - GRILLED HALLOUMI, MEXICAN STYLE SALSA, CUMIN INFUSED GUAC, GARLIC AIOLI, BUTTER LETTUCE, BRIOCHE BURGER BUN. ( \$9
- THE POLLO FRITO BURGER** - BUTTERMILK CHICKEN, JALAPENO 'N' CORN SALSA, IVORY MAYO, BUTTER LETTUCE, BRIOCHE BURGER BUN. ( \$9
- SPICY CHORIZO BURGER** - RODRIGUEZ CHORIZO, STRINGY MOZZARELLA CHEESE, GUACAMOLE, MEXICAN SALSA, GARLIC AOLI. ( \$9

## Jimmy's Classics

- BEEF SHORT RIB** - SLOW COOKED FOR 24 HOURS SERVED WITH HOUSEMADE SLAW AND A HEAP OF HOT STICKY BBQ GLAZE. \$12
- GF
**CHORIZO, CORN AND BLACK BEAN SALAD** - RODRIGUEZ CHORIZO FRIED UP WITH SPANISH ONION, CHARRED CORN, BLACK BEANS AND BABY ROCKET LEAVES. \$12
- CHARGRILLED PRAWNS** - BANANA PRAWNS, GARLIC AIOLI, AVOCADO MOUNTAIN AND DECONSTRUCTED MEXICAN SALSA. \$12
- STICKY PORK RIBS** - MARINATED FOR 24HRS, CHARGRILLED & SMOTHERD ON STICKY HOT SAUCE. \$12
- PORK BELLY** - CHUNKY PORK BELLY ON A BED OF PATATAS BRAVAS. \$12

## Tapas Dessert

- GF
**CHURROS** - CINNAMON SUGAR COATED NAUGHTYNESS WITH A HEAP OF CHOCOLATE LAVA \$10
- CHOCOLATE BROWNIE** - HOME MADE CHOCOLATE BROWNIE, STRAWBERRIES AND ICE CREAM, NOICE \$10

# JIMMY'S STORY

James (Jimmy) Pablo Shane Blanco was born in Bogotá, Colombia (we think) to a Colombian father (Geraldo - a boxer and racing driver) and an Australian mother (Shiela - an artist and chef). For the next 15 years the family yo-yoed between South America and Australia - Melbourne, Havana, Sydney, Bogotá (again), Brisbane, Buenos Aires, Alice Springs, Santiago, Sydney (again), Rio, Darwin and finally back to Bogotá.

Always a gifted sportsman, it was there that Jimmy was picked up by local football team Millonarios and became the youngest goalkeeper to play in Colombia's top league. A call-up to the national team saw Jimmy representing Colombia in the World Cup Finals in Italy. He also doubled as chef for the touring squad.

But after an undisclosed incident in the team hotel, Jimmy left before their last game in Milan and headed to Melbourne. Arriving at the home of AFL team Fitzroy, he demanded a first-team trial. Despite being arrested at the scene and led away, Jimmy was signed up later that day and began an AFL career that led to a championship medal. However, due to his fondness for the more colourful pastimes, it also ended with a lifetime ban from all Australian sports grounds. His love life has been eventful too - to put it mildly. As his fourth wife Magdalena said: "The only thing certain with him is uncertainty!"

Now safely back in Sydney, he's been dabbling in the share market, motor-racing, fine cognac and the one true love of his life, cooking. Jimmy's dual-continent upbringing has shaped his culinary view and left him with a twin obsession - latin flavours and the best Aussie produce. He brings the two together with all the finesse he showed taking a towering mark or pawing a penalty round the post. He may be a bit unstable (just ask the waiting staff!) but man, the guy can cook!

So welcome to the world of Jimmy Blanco - a mixed up, part South American, part Australian epic. And don't expect his food to be any different...



<b>HEALTHY MONDAY</b> <b>ANY SALAD + SOFT</b> <b>DRINK \$14</b>	<b>CHEAP ASS TUESDAY</b> <b>ANY BURGER</b> <b>+ SIDE +SOFT DRINK \$19</b>	<b>HAPPY HUMP DAY BEEF</b> <b>NACHOS</b> <b>\$18 FOR 2 PEOPLE OR \$30</b> <b>WITH A JUG OF SANGRIA</b>
<b>THURSDAY NIGHTS</b> <b>LIVE MUSIC AND TA-</b> <b>PAS SHARE PLATES</b>	<b>FRIDAY NIGHT SPECIAL</b> <b>BUCKETS OF BEER</b> <b>FROM 5:30 PM</b> <b>JIMMYBLANCO.COM.AU</b>	<b>SAURDAY NIGHT</b> <b>SPANISH TAPAS AND LIVE MUSIC</b>  f <b>JIMMY BLANCO RESTAURANT &amp; BAR</b> 📷 <b>JIMMYBLANCORESTAURANT</b>