

# Comida

COFFEE • FOOD • WINE

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Dinner Menu:      Wed-Sat      5:30pm-9pm

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Comida: [co-mee-dah] Spanish, feminine noun. Meaning 'food', or a 'meal'.

*Taking inspiration from the countries around the Mediterranean, we aim to serve authentic, fresh, nutritional, and appropriately sized lunches and evening meals.*

*Wherever possible we use house-made, or locally sourced ingredients, or high-quality items that we also sell in the shop.*

*We prepare each and every dish to order, in doing so keeping the ingredients in the best possible condition and the flavours fresh and intense.*

## **DINNER MENU**

Please wait to be seated,  
your order will be taken at the table.

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GF Gluten-free, V Vegetarian, GFR Gluten-free substitute available

Comida:      Level 1, Whitby House, Buxton Square, Nelson  
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## Entrées & Pasta

- Spanish Flat Bread: served hot and topped with caramelised onions, bacon pieces, and herbed French goat cheese (GFO). \$12
- Caprese Bruschetta: Toasted Bruschetta with heirloom Tomatoes, fresh local Milk Drop Mozzarella, and Basil - drizzled with a Balsamic reduction. \$13
- Gambas Ajillo: Spanish-style prawns in olive oil with a touch of chilli and garlic, served with a crusty ciabatta bread (GFO DF). \$16
- Affettato: Traditional Italian-style selection of cured meats, cheeses, olives, and grissini. Ideal to share between two people (GFO DFO). \$20

## Pasta

## Main

- Rigatoni: Pan-fried pork and fennel sausage, Portobello and porcini mushrooms finished with cream, fresh parsley and Italian parmesan (Gluten Free on request). \$24
- Linguine alle Vongole: local Westhaven little-neck Clams with Linguine, white wine, Parsley, Lemon and Tomato. \$23
- Fettucine: A traditional Italian -style “Fettucine alle Cabonara” with fettucine pasta, bacon, garlic, and fresh, free-range, egg yolk. \$22

- **Note:** Please allow an extra 10mins for Gluten Free Pasta

“ You have to be a romantic to invest yourself, your money, and your time in cheese. *Anthony Bourdain* ”

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## Mains

- Lamb: Pan-fried lamb rump, served with Escalivada - smoky aubergine dish from the Catalan region of Spain. Finished with a gremolata salsa (GF DFO). \$28
- Duck: Confit Duck leg with pickled red cabbage and a sautéed pancetta and potato crumble. Finished with a juniper orange jus (GFO DF). \$29
- Neudorf Wild Mushroom Risotto: Confit wild mushrooms and garlic. Finished with parmesan cheese and a mushroom crumb (GFO DFO). \$16 / \$26
- Fish of The Day: varying according to season and to catch, ask your server for the Chef's fish dish of the day. \$27
- Beef Fillet: Beef Fillet en Croute - Fillet Steak on creamed mushroom and spinach, topped with a pastry wafer and finished with a red wine jus (GFO). \$29<sup>.50</sup>

## Sides

- Green Side Salad \$4
- Seasonal Vegetables \$6
- Breads and Oils \$8
- House-marinated Olives \$7
- Bread for dipping \$4

“ I cook with wine, sometimes I even add it to the food. ”

W.C. Fields

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## Desserts

- Gelato: trio of Italian gelato with a pistachio tuile. \$13
- Hot strudel: Apple strudel, with a rhubarb compote and served with vanilla bean ice cream. \$13
- Tiramisu: The classic Italian mascarpone and savoiardi dessert, served with macerated cherries and topped with chocolate shavings. \$14
- Affogato: Vanilla gelato with a shot of espresso and a shot of Amaretto (GF). \$15
- Cheese board selection for two (Gluten Free on request). \$26

## Dessert Wines

- Sauternes Monbazillac Belingard '11 \$9
- Seifried Nelson Sweet Agnes \$12

Please see the back page for Port, Sherry, and Liqueurs

## Coffee & Tea

- Tea: Lemon Ginger & Honey; English Breakfast; Earl Gray; Peppermint; White; Green; Otago Summer Fruit; Green Pacific \$3<sup>.50</sup>
- Short Black \$3
- Long Black, Americano, Macchiato \$3<sup>.50</sup>
- Flat White, Cappucino, Latte \$4<sup>.20</sup>
- Hot Chocolate, Mocha, Chai Latte, Mochachino, Vienna \$4<sup>.50</sup>
- Hot Chocolate Turkish Delight \$5
- Large, Decaf, Soy, or extra shot +\$0<sup>.50</sup>

“ Put “eat chocolate” at the top of your list of things to do today. That way, at least you’ll get one thing done. ”

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## Beer Port Liqueur

### Beer (330ml bottle)

- Perroni Lager \$7<sup>.50</sup>
- Italian Moretti Beer \$7<sup>.50</sup>
- Galbraith's NZ Pilsner \$7<sup>.50</sup>
- Galbraith's NZ Pale Ale \$7<sup>.50</sup>
- Moretti Zero Low-alc Beer \$6<sup>.50</sup>
- Peckhams Nelson Kir \$8<sup>.50</sup>
- Peckhams Nelson Elderflower Cider \$8<sup>.50</sup>
- Peckhams Nelson Traditional Cider \$8<sup>.50</sup>

### Port & Sherry (90ml) & Liqueurs (50ml)

- Quinta de la Rossa White Port \$8<sup>.50</sup>
- Pedro Ximenez Valdespino Sherry \$8
- Limoncello \$7
- Grappa \$6
- Grappa Aged \$7<sup>.50</sup>
- Armengnac \$8<sup>.50</sup>
- Calvados \$8
- Amaretto \$8

## Cocktails

- Italian espresso martini: Double shot espresso with white grappa and amaretto. \$12
- Belini: Classic Prosecco over peach puree \$12
- Limon Bacca Baci: fresh raspberries and Limoncello topped with Prosecco \$12
- Aperol spritzer: traditional aperitif, Aperol and Prosecco topped with soda water \$12
- Classic Martini, with Haymans Gin or Finlandia Vodka, and dry Vermouth - shaken or stirred. (Also available as 'dirty' Martinis) \$14

“ One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating. ”

~ Luciano Pavarotti

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## Red Wines

Milcrest Estate Nelson Pinot Noir \$12<sup>50</sup> / \$50

Generous sweet ripe fruit flavours with juicy acidity and fine-grained tannins that linger on the palate. A perfect accompaniment to spring Lamb, shanks, venison, and honey braised duck.

Woollaston / Mahana Pinot Noir \$14 / \$60

A rich ruby hue. Lifted and floral with spiced, macerated black cherries and hints of earth. Soft and generous, the fleshy palate surrounds finely grained tannins.

Rimu Grove Nelson Pinot Noir \$65

Garnet colour, the nose is beautifully ripe and complex displaying dark cherry, spice, game and cedary oak characters. The palate is concentrated and superbly weighted with velvety texture and well integrated acidity. The finish is expansive, long and gently drying with plenty of fine-grained tannins.

Baptiste Boutes Minervois \$9 / \$40

A Languedoc Syrah-Grenache blend - deep rich red colours with violet tints. The nose is explosive with cherries in brandy aromas, spices and vanilla. The mouth is very round and fruity.

Quiot Cotes du Rhone \$9<sup>50</sup> / \$42

Deep red colour, blackcurrant and blackberry aromas. Fresh on the palate with good tannic persistence that becomes smoother with age.

Spanish Rioja \$10 / \$47

Strict parcel selection along with traditional picking techniques, this Rioja is bursting with dark blackberry fruit with notes of rich, ripe plums. Hints of liquorice and star anise also give the wine a superb backbone that is perfectly suited many Mediterranean cuisines.

Primitivo IGP 'I Muri' \$9 / \$42

Deep ruby red colour with violet reflections. This wine has red berry fruit perfumes with a hint of spice. Full-bodied with firm tannins, this wine is well balanced with lots of ripe fruit flavours.

Cecchi Chianti DOCG \$9<sup>50</sup> / \$44

This wine has a lively ruby red colour, turning towards garnet red with age. It has an intense summer bouquet of red fruits and with a hint of violets. The palate is harmonious, dry and with balanced tannins on the finish.

Pasqua Italian Montepulciano \$9 / \$42

Deep ruby-red, excellent structure, harmonious with fine tannins.

Milcrest Estate Merlot \$12 / \$48

A beautiful example of what a full-bodied Merlot should be. Plums, cherries, and hints of chocolate-and-spice fill the palate. Aged in French oak barrels for 10 months, it is full on the palate with a lingering, rich, textural finish.

“ Wine is the most healthful and most  
hygienic of beverages

— Louis Pasteur

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## Red / Pink / White

### Chateau Carbonneau Bordeaux \$11 / \$48

Plum, currant and black fruit aromas and flavours. This is a more complex wine and longer on the palette. American oak brings hints of vanilla which soften the tannins - a very drinkable wine.

### Château des Combes St Emilion Grand Cru \$68

Very intense colour, brilliant ruby robe with violet highlights. Complex nose, refined and persistent with an aroma of ripe berries. The palate is smooth, balanced with hints of fruits, vanilla and mocha.

### Rose

### Paris Cote de Provence Rose \$10 / \$45

A bright pink in color rose, possesses a delicate pleasant nose, very fruity, and dominated by raspberry and wild strawberry flavors. Its taste is fresh, delicious, and well balanced.

### Bubbles

### Freixenet Cordon Negro Brut 200ml \$12

A fine sparkle, light toasty aromas, refreshing with a long finish.

### Italian Premium Prosecco D.O.C. \$9 / \$40

Light yellow, young yeast scent, smooth, fresh and well-balanced.

### #1 Family Estate NZ Blanc de Blanc \$65

Award winning, 100% chardonnay (blanc de blancs), a balance between ripe, fresh fruit and toasty yeast, the palate is smooth with a wonderful balance of acidity - a wine of elegance and style.

### Boizel French Champagne \$90

Straw gold with fine, regular bubbles, a fresh nose with notes of white peach, apricot and citrus. In the mouth, the texture fresh and well balanced, with intense notes of candied fruits and acacia honey. The final is mellow with a lovely persistency.

### White

### Hunters Sauvignon Blanc \$9 / \$40

From one of the original Marlborough Winemakers, a classic wine from the Wairau Valley. Tropical full aromas dominate the nose, and dry and textural on the palate. A superb vintage in 2015.

### Milcrest Estate Sauvignon Blanc \$40

Single vineyard, Handcrafted, award winning Nelson sauvignon blanc from our Milcrest Estate homeblock on the Waimea Plains. Aromas of passionfruit, tomato leaf, citrus and stonefruit with great acid balance.

### Woollaston / Mahana Sauvignon Blanc \$10 / \$45

Rich lemon yellow. Aromas of wild herbs & spring flowers. The palate is pure compact with an intense citrus freshness & mineral acidity.

### Woollaston / Mahana Riesling 2014 \$11 / \$48

Delicately off-dry with intense floral aromatics. Succulent sweetness balances the pure acidity in a dry, mineral finish.

### Blackenbrook Gewurztraminer \$11 / \$48

Concentrated with great fruit purity and strong characters of rose petals and Turkish Delight, our Blackenbrook Gewürztraminer 2014 is a medium-dry wine with impressive power and length.

Winemaker Daniel Schwarzenbach scored an impressive industry accolade by winning a gold medal and the trophy for Best Gewürztraminer at the prestigious annual Bragato Wine Awards held in Napier on 27 August 2015.

“ ... his lips drink water, but his heart drinks wine

E.E. Cummings

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## White Wines / Juices

### Kina Cliffs Pinot Gris \$10

Aromas of poached pears with jasmine flower and a waft of freshly baked biscuits. The palate is full of fresh juicy pear and layers of orange citrus that meld with warming spices, like cinnamon and cloves. Long, smooth finish with refreshing concentration.

### Blackenbrook Pinot Gris \$12 / \$49

(Bragato Trophy award-winning wine for 2014 vintage)  
The attractively scented 2013 was estate-grown, hand-picked at 24 brix, and lees-aged in tanks. Sturdy, it has strong pear, lychee and spice flavours, a slightly oily texture, a splash sweetness, and a long, spicy, finish.

### Rimu Grove Nelson Pinot Gris \$50

A concentrated Pinot Gris with clean and crisp varietal characteristics. Citrus blossom, pears and tropical fruit aromas and flavours combine with a thick and rich mouthfeel, manuka honey mid-palate and a finish of quince spice and Moutere minerals.

### Tariquet French Chardonnay \$9 / \$40

The bouquet reveals floral notes, fresh butter and hints of vanilla. Fresh and intense at entry, rich flavours then give way to pleasant toasty notes.

### Middle Earth Nelson Chardonnay \$10 / \$48

This expressive wine has citrus, white peach and creamy aromas, complemented by subtle oak notes. The palate has vibrant acidity with ripe tropical fruit and lemon flavours, and a soft creamy finish due to its extended time on lees. Fruits and almond flavours.

## Non Alcoholic Drinks

### Simply Squeezed Premium Juices (300ml Glass)

Orange Juice, Tomato Juice, Pineapple Juice \$6  
Cranberry Juice \$7

### Arahi Non-alcoholic Gourmet Juices (200ml Btl)

Kuratea - Merlot juice blended with artisan mineral water \$9  
Karera - Sauvignon Blanc juice blended with mineral water \$9  
Sparkling Karera - Sparkling variant of Sauvignon Blanc juice \$9

All Arahi juices served from the bottle, chilled, and with a wine glass.

### Fentimans Premium Fermented Sodas (275ml)

Over one hundred years of experience in crafting exceptional flavours from natural ingredients have allowed Fentimans to produce a premium range of botanically brewed mixers with a delicate balance of natural herbs and spices.

Ginger Beer \$7.<sup>50</sup>  
Elderflower Cordial \$7.<sup>50</sup>

### Other Drinks

San Pellegrino Sparkling Water 250ml \$4

**Ambient tap water is available free-of-charge.**

“ I love everything that is old; old friends, old times, old manners, old books, old wines. Oliver Goldsmith ”