



A-LA-CARTE

Our a-la-carté dishes are designed to share for the whole table to enjoy. Don't forget to ask friendly staff for our daily specials. Please notify the wait staff of any food allergies.

TO START

Sourdough of Quinoa, made in house, olive oil, and sea salt	½ loaf 4	Full loaf 8
Jamón Serrano, 7 Hermanos Gran Reserve aged 24 months, GF		28
Mixed Spanish olives by Oliveria Peru GF		10
Freshly shucked Pacific Oysters, lemon, fingerlime, pickled ginger, chilli GF		
	4.5ea / ½ Doz 24 / Doz 40	
Terrina de Cerdo – Pork terrine, avocado, orange glaze, chimmichurri, crispy bread GF <i>on request</i>		18
Cheese Board – Select from our boutique cheese list, served with house-made crispy fruit bread and quince jam - 20g per serve		
	1 cheese 10	3 cheeses 20
		5 cheeses 30

CEVICHE

Fresh Red Snapper cured in lime juice, aji amarillo, coriander <i>Leche de Tigre</i> , sweet potato purée GF		20
Yellow Fin Tuna Tiraditos Nikkei, ginger, chilli & garlic, wakame, pressed cucumber GF		22
Crudo - Yellow fin Tuna tartare, crispy sweet potato, dried orange, capers, avocado		
	2 pieces GF	16

SMALL PLATES

Grilled Provoleta cheese served in banana leaf, smoked tomato salsa GF		15
Colombian Empanadas of braised beef & potato, aji - 2 pieces GF		12
Empanadas of pumpkin, ricotta, roasted peppers, smoked tomato salsa	2 pieces GF	12
Bacalao – Salt Cod croquettes, spicy corn salsa – 4 pieces GF		16
Marranitas – Plantain croquettes of crispy pork & fresh cheese, pineapple aji	4 pieces GF	16
House made chorizo, grilled peppers GF		12



FROM THE GRILL – PARRILLA

Cooked over charcoal, flavoured with Red Gum wood

Half serve//Full serve

Wild-caught Octopus, char grilled, pomelo, roasted chipotle mojo, crispy plantain GF	23/38
Ox Tongue, char grilled, Ujajua (tomato salsa), spinach and parsley purée GF	19/30
Char grilled Corn on the cob, chipotle aioli, ricotta, toasted coconut, maize GF	10/18
Iron chicken, pan seared under weight, roasted baby peppers, buffalo ricotta GF	25
Braised pork short rib, chicharron crumb, coffee glaze, toasted coconut, pumpkin purée GF	28
Venezuelan <i>Asado Negro</i> - Roasted Eye Fillet, panela, leek puree GF	250gr 38
Slow-cooked Lamb Shoulder, smoked Peruvian chilli jus, crispy potato, dried olives GF	35
Wagyu Picanha 6+ served with Spicy Moule GF	250gr 45

VEGETABLES & GRAINS

Argentinean style grilled vegetables, chimichurri, smoked pumpkin purée GF	16
Green Tomato Salad of Palm heart, Mexican cheese, coriander, dried olives, crispy capers GF	16
Golden Cassava chips, cumin salt, huancaína sauce GF	12
Caribbean Rice – coconut butter infused fried rice, black eyed beans, panela, popcorn, toasted coconut GF	13