

## STARTERS

**Peruvian Tiradito** \$ 32.00

Fresh seasonal fish cured in leche de tigre — a zesty Peruvian citrus marinade — served with radish and crunchy corn. Bright, bold, and refreshing.

**Salmon Tartare** \$ 26.00

Silky salmon with creamy avocado, capers, and crispy wonton. Pure elegance in every bite.

**Garlic Prawns** \$ 19.00

Juicy prawns sautéed in golden garlic butter, served with crusty bread. Simply irresistible.

**Guacamole & Nachos** \$ 16.00

Creamy house-made guac with warm, salty corn chips.

**Hogao & Plantain Chips (V)** \$ 16.00

Crispy green plantain chips served with Colombian-style tomato salsa. Sweet, tangy and vibrant.

**Corn Ribs (V)** \$ 12.00

Tender corn ribs glazed with butter and parmesan. Sweet, savoury, and utterly irresistible

**Broccolini (V)** \$ 16.00

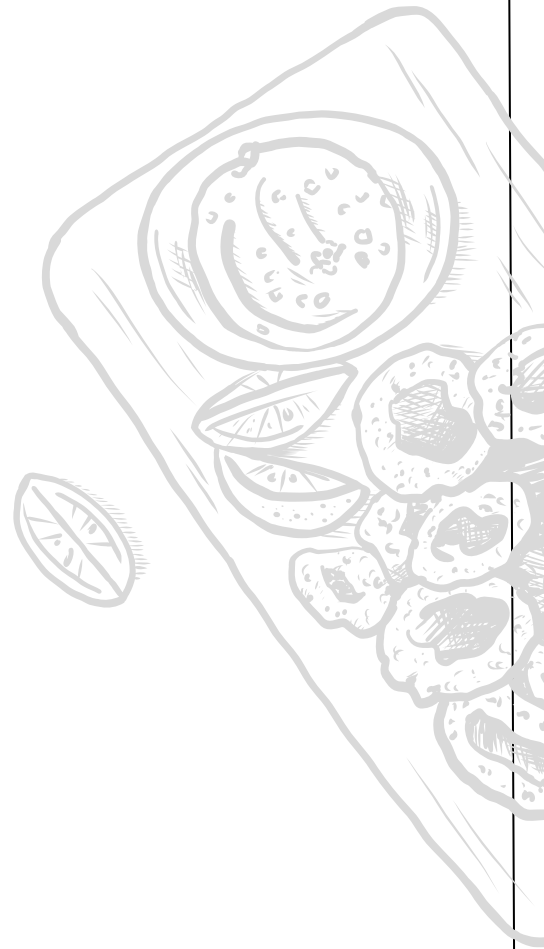
Tender broccolini lightly charred and tossed with garlic and olive oil.

**Jamon Serrano** \$ 19.00

Traditional dry-cured ham from the Spanish mountains — thinly sliced, rich in flavour.

**Spanish Chorizo & Apple Cider** \$ 15.00

Smoky Spanish chorizo, pan-seared and glazed with a sweet apple cider reduction.



## APPETIZERS

**Colombian Empanadas (3pcs)** \$ 18.00

Three golden corn empanadas filled with your choice of beef or chicken. Crispy on the outside, juicy on the inside.

**Chilean Empanadas (3pcs)** \$ 18.00

Flaky pastries filled with cheese and tender pulled beef. A South American delight in every bite.

**Maduro Aborrajado (V)** \$ 12.00

Sweet, ripe plantain stuffed with gooey melted cheese. A tropical favourite from Latin America.

**Marranitas de Chicharron** \$ 13.00

Savory plantain bites filled with crispy pork crackling and spiced meats. Full of flavour and tradition.

**Chicken or Pork Skewer** \$ 12.00

Grilled chicken or pork skewer topped with house-made chimichurri, served over a warm, fluffy arepa (Colombian corn cake).

**Papa Rellena** \$ 13.00

Golden potato filled with seasoned beef and boiled egg, lightly fried to crispy perfection. A Latin street food classic — hearty, bold and satisfying.

Loved the sabor?  
Show us some love with a review!



## MAIN COURSE

- Entrana Mestiza 250g** \$ 44.00  
*Skirt steak grilled to perfection, served with house-made chimichurri and (Colombian corn cake).*
- Seafood Paella** \$ 52.00  
*Fragrant saffron rice cooked with fresh mussels, tender calamari, and juicy prawns. Coastal flavour in every bite.*
- Chicken & Chorizo Paella** \$ 48.00  
*Classic Spanish-style paella with smoky chorizo and tender chicken. Rich, vibrant, and full of flavour.*
- Vegetarian Paella (V)** \$ 40.00  
*A vibrant vegetarian paella, bursting with fresh seasonal veggies and rich saffron aromas*
- Crispy Tilapia with Herb Butter** \$ 28.00  
*Lightly fried tilapia fillet with herb-infused butter, paired with crunchy yuca croquettes. A Latin twist on a seafood classic*
- Cordero Magallanico** \$ 39.00  
*Grilled lamb cutlets served with sweet corn purée and house-made chimichurri. Rustic, bold, and elegantly balanced.*

## TACOS &amp; NACHOS

- Birria Tacos (3pcs)** \$ 22.00  
*Tender birria beef, melted cheese, and salsa verde wrapped in warm corn tortillas. A bold Mexican favourite.*
- Fish Tacos (3pcs)** \$ 20.00  
*Golden fried fish with chipotle mayo, pico de gallo and slaw. A fresh, flavour-packed bite.*
- Cauliflower Tacos (3pcs) (V)** \$ 20.00  
*Cauliflower, guac, slaw, and smoky chipotle mayo. Totally vegan. Totally delicious.*
- Porkbelly Tacos (3pcs)** \$ 20.00  
*Glazed pork belly served with coriander mayo, vibrant green salsa and slaw. Rich, juicy, and full of flavour.*
- Chicken Tacos (3pcs)** \$ 20.00  
*Chicken fried with chipotle mayo, pico de gallo and slaw. A fresh, flavour-packed bite.*
- Birria Nachos (Vegetarian Option)** \$ 22.00  
*Cheese-loaded nachos topped with guacamole, sour cream, pico de gallo and jalapeños. Perfect for sharing — or keeping all to yourself.*

KIDS *All with Chips*

- Cheese Burger** \$ 13.00  
*Grilled beef patty topped with melted cheese, in a soft toasted bun. Simple, classic, and satisfying.*
- Chicken Tenders (3pcs)** \$ 15.00  
*Crispy chicken strips served with hot chips. A crowd favourite, every time.*

## SIDES

- Cassava** \$ 8.00  
*Crunchy on the outside, fluffy on the inside — a beloved Latin favourite.*
- Chips** \$ 7.00  
*Traditional-style chips, cooked with Latin soul (that's the secret magic)*
- House's Salad** \$ 12.00  
*A vibrant mix of greens, topped with feta, sliced pear, red onion, and toasted nuts.*

## DESSERTS

- Flan de Caramel** \$ 13.00  
*Soft and creamy, topped with golden caramel. A sweet Latin indulgence.*
- Strawberry Cheesecake** \$ 15.00  
*Creamy cheesecake topped with fresh seasonal berries. A smooth and fruity finish.*
- Yogurt Panna Cotta** \$ 13.00  
*Smooth and tangy yogurt panna cotta, delicately set and topped with tropical fruit coulis and fresh seasonal fruits.*
- Seasonal Ice Cream (1 scoop)** \$ 6.00  
*House-made and crafted with the flavour of the season. Always fresh, always a surprise.*