

Entrada

ARTISAN SOURDOUGH 4.0
With extra virgin olive oil and organic sea salt

OLIVA * 6.5
Warmed mixed olives with chilli, paprika, lime and tequila

Primer Plato

CALAMAR 25.9
Crispy fried South Australian squid with chilli & fennel salt, aioli and fennel salad

EMPANADAS DE FRIJOL NEGRO (V) 25.0
Traditional Argentinian pastries filled with black beans, spinach and provolone cheese

PROVOLETA (V) * 24.0
Terracotta baked provolone cheese with sautéed mushrooms and green chimi churri

CARPACCIO * 22.9
Carpaccio of beef with pickled zucchini, walnut aioli and manchego

CHORIZO* 24.9
Char grilled pork and fennel sausage

MORCILLA* 24.9
Char grilled Spanish style black pudding

MEJILLONES * E 21.9 M 38.9
Pan fried South Australian mussels with smoked butter, garlic, bacon, tomato, chilli and fresh herbs

Ostras

OSTRAS DEL DIABLO *
½ DOZ 26.9 DOZ 46.9
Coffin Bay Oysters oven baked with bacon, ginger, chilli, coriander and cream

OSTRAS NATURALES *
½ DOZ 21.9 DOZ 39.9
Fresh Coffin Bay Oysters served on ice with a gazpacho vinaigrette and fresh lemon

Segundo Plato

PATO * 37.9
Twice cooked duck leg with braised chickpeas, chorizo and charred cimi di rapa

CORDERO * 39.9
Adelaide Hills lamb loin cutlets char grilled with green chimi churri

PARILLADA MIXTA * 39.9
Mixed grill for one with char grilled chorizo, pork belly, morcilla, chicken, beef pinchitos and lamb

CERDO* 38.9
Twice cooked pork belly with fuego salsa & Peruvian criolla

PESCADO DEL DIA P.O.A.
Market fresh fish of the day *Please refer to wait staff*

PAELLA DE MARISCOS * 65.0 p.p.
Chef's selection of fresh seafood, oven baked with Calaspara rice, aged chorizo, saffron, paprika and white wine *Minimum 2 people*

Carnes a La Parilla

BIFE DE LOMO* 49.9
200g pasture fed fillet steak, aged 28 days with braised beef cheeks

BIFE DE CHORIZO* 50.9
350g grain fed New York Strip steak, aged 28 days, with roasted tomato and harissa

BIFE DE ANCHO* 49.9
250g grain fed scotch fillet, aged 28 days, with green chimi churri butter and grilled cime di rapa

OJO DE BIFE* 54.9
500g grain fed, 28 day dry aged bone in porterhouse with grilled mushroom, veal & sherry jus

CHULETA* 56.9
500g grain fed, 28 day dry aged T-Bone steak with grilled mushroom, veal & sherry jus

Salsas Para Carnes

Sauces for the steak 6.0 each
SALSA TIERRA DEL FUEGO*
A spicy, smoky, tomato based sauce with a hint of chilli, black pepper, bacon and paprika

QUESO AZUL *
Gorgonzola picante cheese, sherry, shallots and cream

Ensaladas e Verduras

ENSALADA QUINOA (V & VO) * 12.0
Salad of quinoa, roasted peppers, baby spinach and kalamata olives with jalapeno goat curd dressing

ENSALADA PERA (V & VO) * 12.0
Salad of pear, walnut, witlof, radicchio and aged Grana Padano

CHAMPINONES * 15.9
Char grilled mixed mushrooms with spinach, radicchio, porcini butter and Grana Padano

BATATA (V) * 12.0
Roasted sweet potato with smoked butter, green chimi churri and crème fraiche

BRÓCOLI ** 12.0
Fried broccoli with anchovy, chilli, garlic, pan grattato and Grana Padano

PAPAS FRITAS (V) S 4.5 L 8.0
Traditional steak cut chips with house seasoning

All prices include GST.

Please advise our wait staff of any dietary requirements or allergies.

V Vegetarian dishes
VO Vegan Optional dishes
* Gluten free dishes

** Optional gluten free dishes

*No separate accounts
1.50% surcharge applies on split bills
Gracias*

