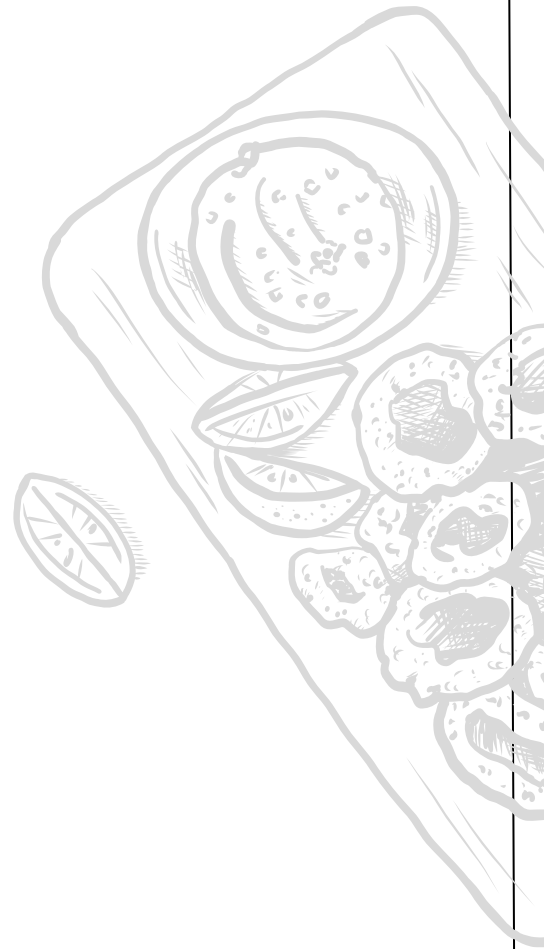


STARTERS

- Ceviche de Chicharrón** \$ 22.00
Crispy pork belly, red onion, coriander, chilli, served with green plantain chips.
- Coctel de Camarones** \$ 22.00
Prawns in tangy red sauce, with red onion, coriander, chilli and savory crackers.
- Garlic Prawns** \$ 19.00
Prawns sautéed with garlic and long chilli, served with bread.
- Guacamole & Nachos** \$ 16.00
Fresh guacamole served with crispy corn chips.
- Hogao & Plantain Chips (V)** \$ 16.00
Crispy green plantain chips with Colombian-style tomato and onion sauce.
- Jamon Serrano** \$ 19.00
Traditional dry-cured Spanish ham, thinly sliced.
- Spanish Chorizo & Apple Cider** \$ 15.00
Smoky Spanish chorizo glazed with apple cider reduction, served with bread.



APPETIZERS

- Colombian Empanadas (3pcs)** \$ 18.00
Corn empanadas filled with pulled beef and potato, served with chilli sauce.
- Chilean Empanadas (3pcs)** \$ 18.00
Flaky pastry filled with cheese and pulled beef, served with pico de gallo.
- Maduro Aborrajado (V)** \$ 12.00
Sweet ripe plantain stuffed with melted cheese.
- Marranitas de Chicharron** \$ 13.00
Sweet plantain balls filled with crispy pork belly.
- Chicken Skewer** \$ 12.00
Grilled chicken skewer served with chimichurri and a mini arepa (corn cake).

Loved the sabor?
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Please note: A 10% surcharge applies on Sundays and public holidays, Card payments incur a surcharge of up to 1.7%.

MAIN COURSE

Entraña (Skirt Steak 250g) \$ 44.00

Grilled skirt steak served with smoked chimichurri and arepa.

Barramundi (With Coconut & Seafood Sauce) \$ 30.00

Grilled barramundi with coconut seafood sauce and cassava croquette.

New Orleans Ribs (600g) \$ 42.00

Marinated pork ribs with house-made BBQ sauce, served with baked potato and sour cream.

Patagonian Lamb \$ 39.00

Grilled lamb cutlets, corn pie, chimichurri and Chilean salad (tomato, red onion, coriander, lemon).

KIDS All with Chips

Cheese Burger \$ 13.00

Grilled beef patty with melted cheese and tomato sauce.

Chicken Tenders (3pcs) \$ 15.00

Crispy chicken strips with tomato sauce.

PAELLAS

Seafood Paella \$ 52.00

Fresh mussels, calamari, seasonal fish and prawns.

Chicken & Chorizo Paella \$ 48.00

Smoky Spanish chorizo and tender chicken.

Vegetarian Paella (V) \$ 40.00

Seasonal vegetables.

VERDES Y MADUROS

(All Plantain-based stuffed dishes)

Sambumbe \$ 24.00

Pulled chicken, mushrooms, house sauce and mozzarella cheese.

Costeño \$ 27.00

Pulled beef, crispy pork belly, chorizo, and house sauce.

Mexicano \$ 24.00

Pulled chicken or beef, guacamole, pico de gallo, lettuce, sour cream and jalapeños.

TACOS & NACHOS

Birria Tacos (3pcs) \$ 22.00

Corn tortillas filled with pulled beef, melted cheese and salsa verde.

Fish Tacos (3pcs) \$ 20.00

Fish with chipotle mayo, slaw, pico de gallo and coriander sauce.

Cauliflower Tacos (3pcs) (V) \$ 20.00

Cauliflower, chipotle mayo, guacamole, slaw, pico de gallo and coriander sauce.

Porkbelly Tacos (3pcs) \$ 20.00

Crispy pork belly, chipotle mayo, slaw, salsa verde and coriander sauce.

Chicken Tacos (3pcs) \$ 20.00

Grilled chicken, chipotle mayo, slaw and chimichurri.

Birria Nachos (Vegetarian Option) \$ 22.00

Corn chips, pulled beef or veggies, melted cheese, guacamole, pico de gallo, sour cream and jalapeños.

SIDES

Cassava Croquettes \$ 8.00

Crispy fried cassava croquettes.

Chips \$ 7.00

Crispy potato chips served with tomato sauce.

House's Salad \$ 12.00

Mixed greens, pear, nuts, red onion, feta and house vinaigrette on the side.

Broccolini \$ 16.00

Baby broccolini with house sauce and crispy onion.

Corn Ribs \$ 12.00

Tender corn ribs glazed with butter and parmesan.

DESSERTS

Flan de Caramelo \$ 13.00

Soft and creamy flan topped with golden caramel.

Tarta de Queso With Berry Sauce \$ 15.00

Creamy cheesecake topped with berry sauce.

Churros \$ 13.00

Fried churros with your choice of dipping sauce (Caramel or Chocolate)

Seasonal Ice Cream (1 scoop) \$ 6.00

Ask our staff for today's flavour.