

Entrada

ARTISAN SOURDOUGH 3.5
With extra virgin olive oil and organic sea salt

OLIVA * 6.0

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) 24.0

Traditional Argentinian pastries filled with black beans, spinach and provolone cheese

PROVOLETA (V) * 22.0

Terracotta baked provolone cheese with sautéed mushrooms and green chimi churri

CARPACCIO * 19.9

Carpaccio of beef with pickled zucchini, walnut aioli and manchego

CHORIZO* 22.9

Char grilled pork and fennel sausage

MORCILLA* 22.9

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 24.5 DOZ 36.5

Coffin Bay Oysters oven baked with bacon, ginger, chilli, coriander and cream

OSTRAS NATURALES *

½ DOZ 20.0 DOZ 27.5

Fresh Coffin Bay Oysters served on ice with a gazpacho vinaigrette and fresh lemon

Segundo Plato

PATO * 36.9

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 * 38.9

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

CERDO* 36.9

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* 47.9

200g pasture fed fillet steak, aged 28 days with braised beef cheeks

BIFE DE CHORIZO* 46.9

350g grain fed New York Strip steak, aged 28 days, with roasted tomato and harissa

BIFE DE ANCHO* 47.9

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

OJO DE BIFE* 53.9

500g grain fed, 28 day dry aged bone in porterhouse with grilled mushroom, veal & sherry jus

CHULETA* 55.9

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

No separate accounts.

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

