

Entrada

ARTISAN SOURDOUGH	6.5
With extra virgin olive oil and organic sea salt	
OLIVA *	7.5
Warmed mixed olives with chilli, paprika, lime and tequila	

Primer Plato

CALAMAR*	28.9
Crispy fried South Australian squid with chilli & fennel salt, aioli and fennel salad	
PROVOLETA (V) *	27.9
Terracotta baked provolone cheese with mojo rojo sauce julienned roast capsicum and herb salad	
CHORIZO*	26.9
Char grilled spicy chilli fennel pork sausage served with sour cream chimmi churri	
MORCILLA*	27.9
Char grilled Spanish Blood sausage served with apple relish	
MEJILLONES*	24.9
SA Black mussels cooked in bacon, olive and tomato broth mounted with smoked butter	
CEVICHE*	29.9
King fish lightly cured with lime juice served with corn salsa, sweet corn emulsion and chipotle aioli	

Ostras Del Diablo*

½ DOZ	32.9	DOZ	53.9
Coffin Bay Oysters oven baked with bacon, ginger, chilli, coriander and cream			

Ostras Naturales*

½ DOZ	30.9	DOZ	45.9
Fresh Coffin Bay Oysters served with fresh lemon and jalepeño mignonette			

Segundo Plato

COSTILLAS DE CERDO *	38.9
Smoked pork ribs marinated in our house Diablo sauce, lightly grilled served with special creola and chargrilled lemon	
BARRIGA DE CERDO *	45.9
Spice roasted pork belly served in chilli caramel and special creola	
POLLO *	45.9
Adelaide Hills confit chicken Maryland cooked in chicken fat served with pomegranate lentils	
PARILLADA MIXTA *	75.9
Mixed grill for two with char grilled chicken, pork & fennel chorizo, lamb loin cutlet, American pork ribs, beef pinchito pork belly, morcilla and witlof	
CALAMAR	42.9
Tempura battered South Australian squid, paired with cherry tomatoes, Cucumber, herbs and a squid inked basil aioli	

Carnes a La Parilla

CORDERO *	44.9
Adelaide Hills lamb loin cutlets served with cauliflower puree and rosemary jus gras	
BIFE DE LOMO *	53.9
200g pasture fed fillet steak, aged 28 days with porcini butter and mushroom chips	
OJO DE BIFE *	77.9
650g, aged 28 days grain fed Rib eye, served with horseradish cream and char-grilled lemon	
BIFE DE ANCHO*	64.9
300g, 100 day grain fed Kidman's MSA scotch fillet served with char grilled lemon, olive oil and smoked salt	
BIFE DE CHORIZO (NY) *	56.9
300g NY strip loin ,dry aged 28 days with char-grilled lemon, olive oil and smoked salt	

Carnes a La Parilla...

BIFE DE CHORIZO *	58.9
500g grain fed, 28-day dry aged bone in porterhouse with char-grilled lemon, smoked salt and olive oil	
CHULETA *	62.9
500g grain fed, 28-day dry aged T-Bone steak with char-grilled lemon, smoked salt and olive oil	

Salsas Para Carnes

Sauces for the steak 8.0 each

- Red wine jus
- Blue cheese & shallot cream
- Trio of mustards
- Mojo Rojo

Vegetariano

CALABAZA AHUMADA	29.9
Deconstructed Vegan Wellington of smoked pumpkin with mushroom duxelle vegan puff pastry and mushroom chips (V)	

Ensaladas e Verduras

ENSALADA DE VERDURAS* (V & VO)	14.0
Garden salad of cos lettuce, cucumber, red onion and cherry tomatoes with vinaigrette	
RAIZ DE REMOLACHA*(V)	14.0
House marinated goat cheese served over baby cos, rocket, red onion, cherry tomatoes and beetroot pureé	
BATATA* (V)	14.0
Roasted sweet potato, served with rosemary crème	
BRÓCOLI ** (V)	14.0
Fried broccoli with basil butter, garlic, pan grattato and Grana Padano	
PAPAS FRITAS (V)	S 4.5 L 8.0
Traditional steak cut chips with house seasoning	
HONGOS*	18.9
Char grilled mushrooms tossed in spinach, radicchio and pancetta butter	

Please advise our wait staff of any dietary requirements or allergies. **NO SPLIT BILLS**

V Vegetarian dishes - VO Vegan Optional dishes * Gluten free dishes ** Optional gluten free dishes