



Welcome back & Happy New Year 2022

| APETISERS

Charcuteria – Your choice of sliced to order meats

- Jamon serrano, 7 hermanos, 24 months reserve.....
- Bresola la boqueria, dry-aged beef.....
- La boqueria morocon ahumado picante, spicey salami.....
- Salami, mild truffle salami.....
- spicey Spanish chorizo.....

2 meats 25
3 meats 35

Cheese board – house selection of 3 cheeses

25
20g per cheese

Freshly shucked Appellation oysters w chilli oil, finger lime
& Pickled ginger gf 4.5 ea 24 half doz 40 doz

Sourdough starter – made in house, served w olive oil & sea salt
3.5 half loaf 6 full loaf

Potato crisps w avocado salsa gf 12

| CEVICHE

Petuna Ocean Trout cured w pink grapefruit, served w

Peruvian salt, avocado, chilli & radish gf 22

Ike Jime spiked Snapper Ceviche peruviano, yellow chilli, sweet

potato, coriander & white corn & fresh lime gf 24

Peruvian Causa with avocado, sweet potato, aji & Finger lime

gf/v/vgn* 20

| PLATES TO SHARE

Wagyu beef Tataki w black sesame aioli, jalapeno & fuji apple

gf 24

Colombian empanada of braised beef & potato w aji

2pc gf 14

Mushroom croquettes w Manchego cheese & panca aioli

4pc 20

WA wild Octopus chargrilled w mojo, crispy tapioca.

Gf 28

Wood fired Beetroot, chickpea, carrot & chilli walnut aji gf/vegan 22

| MAINS TO SHARE

Wagyu Picanha, char-grilled Wagyu 6+ served w smoky Mexican mole	300g gf	48
Aji de Gallina roast Peruvian chicken w peanut & aji Amarillo sauce	gf	36
12hr Slow Cooked Lamb Shoulder w Huanita sauce & aji Amarillo sauce	gf	42
Seafood Cazuela Caribbean style bisque w Prawns, Fish, Mussels & Coconut	gf	42
Confit Pumpkin w Coconut oil, Pumpkin seeds, smoked Tomato & Tapioca crisps	gf v vgn*	29
Crispy skin Pork belly w mushroom ponzu, guava & hibiscus		38

| VEGTABLES & SIDES

Green Tomato salad w oxaca cheese, palm heart & coriander vinaigrette Topped w dried olives	gf v vgn*	16
Char-grilled Broccoli w walnut aji, lemon zest & Manchego cheese	gf v vgn*	14
Potatas Bravas, baby Potatoes w spicey Tomato salsa & Garlic aioli	gf v vgn*	14
BBQ Corn cob with ricotta, chipotle aioli, coconut and popcorn crumb	gf	10 2pcs / 16 4pcs
Cassava & sweet Potato chips w huacana sauce	gf	12

| DESSERTS

Venezuelan Chocolate Ganache w dulce de leche & cacao – Orange soil	gf	15
Colombian Churros filled w quince jam & dulce de leche	4 pc	16
Custard Apple Meringue w Lulo gel, roasted Banana ice cream & Pineapple-Passionfruit aji	gf	16
House churned Latin ice creams	3 scoops	14
Cheese board – 20g per serve	1 cheese	10
	3 cheeses	25
	5 cheeses	40

