



| 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, spicy salami.....			
Truffle Salami.....			
Spicy Spanish chorizo.....			
Peppercorn Sopressa.....			
	2 meats		28
	3 meats		36
Mixed Spanish olives w house made pickles			12
Cheese board – 3 cheeses (20g ea) w pickles & crackers			30
Sourdough starter	5 half loaf	8 full loaf	
house made and served w olive oil & sea salt			
Potato & Tapioca crisps w avocado salsa			gf 12
Freshly shucked Appellation Oysters	gf 8 ea	29 half doz	55 doz
with Aji coriander pickle and spicy Bloody Mary			

| CEVICHE

Petuna Ocean Trout cured w pink grapefruit, served w Peruvian salt, avocado, chilli & radish	gf	26
Ike jime spiked Snapper Ceviche peruviano, yellow chilli, sweet potato, coriander & white corn with fresh lime	gf	26
Avocado & Palmheart ceviche w lima beans, white corn, chilli & lime	gf v vgn*	20

| PLATES TO SHARE

Wagyu beef Tataki w black sesame aioli, jalapeno & fuji apple	gf	26
Colombian empanada of chicken & potato w aji (2pc)	gf	16
Mushroom croquettes w Manchego cheese & panca aioli (4pc)		20
‘Patacones’ Fried Plantain served w grilled corn, avocado & smoked tomato salsa	gf v vgn*	20
WA wild Octopus chargrilled w mojo, crispy tapioca & grapefruit	gf	28

| MAINS TO SHARE

Aji de Gallina Roast Peruvian chicken w peanut & aji Amarillo sauce	gf	39
Crispy skin Pork Belly w mushroom ponzu, guava & hibiscus	gf	39
Wagyu Picanha, char-grilled Wagyu 8+ (280g) served w smoky Mexican mole	gf	52
12hr Slow Cooked Coffee Glazed Lamb Shoulder w Fennel & Yam puree	gf	46
Confit baked Pumpkin served w sofrito, pepitas, coconut cream & tapioca	gf v vgn*	29
Caribbean Seafood Cazuela bisque (serves 2) w Prawns, Fish, Mussels & Coconut milk	gf	48

| VEGETABLES & SIDES

Chargrilled Cos Lettuce side w Avocado custard, Truffle Pecorino, pepitas & Spanish Anchovy dressing	gf v vgn*	20
Cassava & Sweet Potato chips w huacana sauce	gf	14
Potatas Bravas, baby Potatoes w spicy Tomato salsa & Garlic aioli	gf v vgn*	18
Chargrilled Broccoli walnut aji, goats cheese & parsley puree	gf v*	24

*** Ask to see our Chef's Degustation Set Menu**

| DESSERTS

Colombian Churros filled w quince jam & dulce de leche (4 pc)		16
Venezuelan Chocolate Ganache served w orange soil, dulche de leche & cacao	gf	15
'The Brazilian' parfait of Lime, Fejoa & Avocado w coconut foam and pineapple gel	gf	16
Meringue w Pineapple salsa, Blackberries & Guava sorbet	gf	16
House churned Latin ice creams <i>Roasted Banana, Lulo & Passionfruit and Guava Sorbet</i>	3 scoops	14
Cheese board – Spanish, French & local 20g per serve		
	1 cheese	12
	3 cheeses	30
	5 cheeses	45

