

# La Comida



## STARTERS

<b>MIXED SPANISH OLIVES</b> (gf*) with sourdough croutons	\$12
<b>JAMON SERRANO BOARD</b> (gf) sliced to order	\$28
<b>ANDEAN POTATO CRISPS</b> (gf) with avocado salsa	\$12
<b>HOUSE MADE SOURDOUGH</b> warmed with olive oil & sea salt	1/2   \$5 FULL   \$8

## CEVICHE

<b>OCEAN TROUT</b> (gf) cured with pink grapefruit & dressed with Peruvian chilli, avocado & radish	\$28
<b>AVOCADO &amp; PALMHEART</b> (gf v vg*) with sweet potato, pickled shallots, chilli & lime	\$20

## OYSTERS

<b>FRESH APPELATION OYSTERS</b> (gf) shucked to order, with bloody mary & aji	EA   \$8 6   \$29 12   \$55
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## SMALL PLATES

<b>WAGYU BEEF TATAKI</b> (gf) with black sesame aioli, jalepeno, apple & radish	\$28
<b>COLOMBIAN CHICKEN EMPANADA</b> (gf) with Aji coriander salsa	2pc   \$16
<b>MUSHROOM &amp; MANCHEGO CHEESE CROQUETTES</b> with panca aioli & popcorn crumb	4pc   \$20
<b>PATACONES</b> (gf v vg*) with grilled corn, avocado, smoked tomato salsa, lime & coriander salsa	3pc   \$20
<b>FRIED CALAMARI</b> (gf) with saffron aioli & seasonal herbs	\$28
<b>TEMPURA CAULIFLOWERETTES</b> (gf v vg*) with miso pumpkin, goat's curd, almonds & pepitas	\$24
<b>GRILLED OCTOPUS</b> (gf) with black sesame, mojo, conga potato and tapioca	\$28

## LARGE PLATES

<b>AJI DE GALLINA ROAST</b> (gf) Peruvian style roasted chicken w- creamy walnut & Aji amarillo sauce	\$42
<b>WAGYU PICANHA</b> (gf) with char-grilled Waygu 8+ 280g w- spicy chimmi churri	\$52
<b>CRISPY SKIN PORK BELLY</b> (gf) with mushroom ponzu, guava & hibiscus	\$40
<b>COFFEE GLAZED LAMB SHOULDER</b> (gf) 12hr slow cooked with fennel & yam puree	\$46
<b>CONFIT BAKED PUMPKIN</b> (gf v vg*) with sofrito, coconut cream, pepitas & toasted coconut	\$32
<b>CARIBBEAN SEAFOOD CAZUELLA BISQUE</b> w prawns, fish, mussels & coconut milk Serves 2	\$42

## VEGETABLES

<b>GREEN TOMATO SALAD</b> (gf v vg*) with goat's cheese, palm heart & coriander vinigarette topped with dried olive	\$16
<b>PANELA ROAST CARROTS</b> (gf v vg*) with dill goat's curd and chilli oil	\$22
<b>POTATAS BRAVAS</b> (gf v vg*) baby potatoes with spicy tomato salsa & aioli	\$18
<b>CASSAVA &amp; SWEET POTATO CHIPS</b> with Huacana chilli & cheese sauce (gf v vg*)	\$14
<b>CHAR-GRILLED BROCCOLI</b> (gf v vg*) w walnut aji, goats cheese & parsley puree	\$26

Please let us know if you have any allergies or dietary requirements, we will do our best to accomodate.

Menu