

STREET SNACKS

- Espanadas de Espinaca (V) - \$14/\$19 (4pcs/6pcs)
Baby spinach - sweet corn milk - mozzarella
- Espanadas de Cordero - \$14/\$19 (4pcs/6pcs)
Slow roasted lamb - cumin - red wine - chilli
- Esquites Croquetas (V) - \$12
Chilli cheese corn fritters - spiced aioli
- Anticuchos de Pollo - \$16
Chicken skewers - creamed caper sauce - green onions
- Patatas Fritas de Cassava (V) - \$10
Hand cut cassava fries - lime & black pepper - house made
chipotle ketchup
- Okra con Chilli (V) - \$10
Ladies fingers - garlic - chilli - sea salt
- Cubanitos - \$10 (2pcs)
Vasco bread - slow roasted pork - smoked ham - cheese -
cabbage slaw - house cured pickle

CEVICHE & SALADS

- Ceviche de Vieira - \$20
Scallop - cucumber - lime - fennel
- Ensalada de Jicama (V) - \$12
Jicama - watercress - hibiscus - Cotija cheese - Brasil nuts
- Ceviche de Huanchinago - \$18
Red snapper - aji rocoto - orange - jicama - pecans
- Ensalada de Coliflor (V) - \$12
Roasted cauliflower - green beans - buttered red radish -
papaya & habanero

SHARING PLATES

- Camarones a la parilla con Vatapa - \$23
Brazilian style coconut stew - grilled lime prawns - cassava
- Quinoa Risotto (V) - \$20
Quinoa - palm hearts - purple cabbage - okra - red Huancaína
(Peruvian cheese sauce)
- Bistec Argentina con Calabaza \$34
Grass fed rib-eye - green chimichurri - mojo pumpkin mash
- Cola de Pollo con maiz - \$25
Caramelised chicken - Colombian corn polenta - chimichurri
- Amarillo Lubina - \$24
Sea bass - aji amarillo - roasted pepper
- Albondigas - \$22
Pork & Beef spiced meatballs - chipotle tomato - coriander -
cotija cheese - tortilla

DESSERTS & SPECIALS

Please see our specials board or ask us about today's desserts
and specials.