STARTERS AND SIDES

| Chapa - Pita bread with olive oil and pickled eggplant | 3 |
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| Ostra - Locally sourced oysters | 3.5ea |
| Brócoli – Fried broccoli, salted ricotta | 8 |
| Empanada - Beef, currant, almond - Lentil, carrot, mint | 6 |
| Ceviche – White fish, chilli, sweet potato, ginger – Salmon, capsicum, corn, coriander | 16 16 |
| Provoleta - Grilled provolone cheese | 12 |
| Plato de Picada - Jamon, longanisa, chorizo, pickled green tomato, caper berries | 18 |
| Ensalada – Palmheart, preserved pear, jamon, buffalo mozzarella | 16 |
| Ensalada - Butter lettuce, radish, orange, oregano vinaigrette | 12 |
| Papas - Crispy potato galette | 10 |
| Humita – Fried cornmeal, chipotle mayonnaise | 12 |
| Zanahorias – Burnt carrots, thyme, goat's cheese | 12 |
| Pimiento - Baked capsicum with egg, herbs | 10 |
| Zapallito - Grilled zucchini, asparagus, toasted almonds | 10 |
| Calabaza – Half roasted pumpkin, mint, goat's cheese | 15 |
| Carbonada criolla – Slow cooked beef stew, pancetta, corn, dried apricots | 22 |

FROM THE PARRILLA

| Chorizo Argentino – Pork sausage | 12 |
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| Morcilla - Blood sausage | 14 |
| Hígado – Lamb liver, bitter leaves | 12 |
| Mollejas – Sweetbreads, lemon | 12 |
| Calamares – Strips of calamari | 18 |
| Tira de asado - O'Connor beef short ribs | 26 |
| Vacío – O'Connor flank steak | 26 |
| Bife de chorizo en la costilla – 400g O'Connor striploin, dry aged on the bone | 49 |
| Entraña - O'Connor hanger steak | 40 |
| Ojo de bife - 350g Hopkins River scotch fillet | 44 |
| Pata cordero – Slow cooked lamb shoulder | 42 |
| Cuello de cerdo - Roast kurobuta pork neck | 40 |
| Pescado del día - Grilled market fish | 38 |
| Pollito – Baby chicken, minced garlic | 36 |

BREAKFAST



| Empanada – Egg, corn, chorizo | 6 |
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| Pan negro – Hazelnut bread with dulce de leche, labne, apple | 10 |
| Cereales - Three grains, toasted with almonds, dried apricots | į |
| Panqueques - Pancakes with dulce de leche and yoghurt or burnt orange, rosemary and ricotta | 16 |
| Pastelitos - French style pastries with apple and custard | { |
| Morcilla - Blood sausage, humita chips, pickled green tomato | 20 |
| Havas - Fava bean salad, cherry tomato, peas, mint and egg | 16 |
| Huevos al horno – Baked eggs, corn, chorizo, burnt tomato | 18 |
| Tortilla Española- Shallot, potato, manchego | 18 |

DESSERT

| Alfajores - Argentine cookies filled with dulce de leche | 5 |
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| Helado - Melon sorbet and crème fraiche ice cream with fruit | 14 |
| Flan de dulce de leche - With caramel salted peanuts | 14 |
| Pera borracha - Malbec poached pear with custard cream | 14 |
| Vigilante - Sweet potato paste, cheese, walnuts | 22 |