

SANTELMO

ENTRADAS



Chapa	- Pita bread with olive oil and pickled eggplant	4
Ostra	- Locally sourced oysters	3.5ea
Empanada	- Beef, currant, almond	6
Empanada	- Cheese, potato and cauliflower	6
Ceviche	- White fish, chilli, sweet potato, ginger	16
Ceviche	- Prawns with pickled octopus	16
Brócoli	- Fried broccoli & salted ricotta	8
Provoleta	- Grilled provolone cheese	12
Plato de Picada	- Jamon, bresaola, chorizo, pickled green tomato, caper berries	18
Ensalada de palmitos	- Palmheart, pear, jamon & buffalo mozzarella	16
Ensalada de lechuga	- Butter lettuce, radish, orange & vinaigrette	12
Ensalada de tomates	- Mixed heirloom tomato & shallots	12
Papas	- Crispy potato galette	10
Humita	- Fried corn, polenta & chipotle mayonnaise	12
Zanahorias	- Burnt carrots, thyme & goat's cheese	12
Pimientos con huevos	- Grilled capsicum with egg, beans & olives	10
Zapallito y berejenas	- Grilled zucchini, eggplant & roast garlic	10
Batatas dulce	- Grilled sweet potato & spring onion	12

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DESDE LA PARRILLA



Chorizo Argentino - Pork sausage	14
Morcilla - Blood sausage	14
Mollejas - Sweetbreads, lemon	15
Lengua y Mejillas - Grilled tongue and braised cheek	19
Calamares - Strips of calamari	18
Pescado del día - Grilled market fish	35
Tira de asado - Beef short ribs	28
Vacío - 300g flank steak	26
Entraña - 300g hanger steak	36
Ojo de bife - 350g Hopkins river scotch fillet	44
Bife de chorizo en la costilla - 400g striploin, dry aged on the bone	47
Bife Grande - 1kg rib steak	95
Asado especial del día - 8hr slow cooked animal (After 6pm)	39
Pollito - Baby chicken, minced garlic	30

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POSTRES



Alfajores - Argentine cookies filled with dulce de leche	5
Helado - Citrus sorbet w/ vanilla and olive oil infused melon	14
Flan de dulce de leche - With caramel salted peanuts	14
Pera borracha - Malbec poached pear with custard cream	14
Vigilante - Quince paste, 2 spanish cheeses: Valdeon blue and manchego with walnuts	22

AFTER DINNER



Desierto Pampa Late Harvest Viognier 2007, Las Pampas	\$13 / 60
Don David Late Harvest Torrontes 2007, Cafayate, Salta	\$14 / 65
Don Pedro Ximenez Toro Albala Gran Reserva 1982	\$12
Quinta Do Noval LBV Unfiltered 2004 Port	\$10
Quinta Do Noval Vintage 2003 Port	\$27
Henriques & Henriques Bual 15Yo NV	\$15
or finish with a 5 senses coffee...	

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BREAKFAST / DESAYUNO



Empanada - Egg, corn, chorizo	6
Pan negro - Hazelnut bread with dulce de leche, labne, apple	10
Cereales - Three grains, toasted with almonds, dried apricots	9
Panqueques - Pancakes with dulce de leche and yoghurt or burnt orange, rosemary and ricotta	16
Pastelitos - French style pastries with apple and custard	8
Morcilla - Blood sausage, humita chips, pickled green tomato	20
Habas - Fava bean salad, cherry tomato, pancetta, peas, mint and poached egg	16
Huevos al horno - Baked eggs, corn, chorizo, burnt tomato and toastada	18
Tortilla Española - Eggs, shallot, potato, manchego	18
Tostadas - w/ jam or dulce de leche	6
Açaí - Brazilian fruit (high in antioxidants) with granola and banana	16