SANTELMO

STARTERS AND SIDES



Chapa – Pita bread with olive oil and pickled eggplant	3
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, longanissa, 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, goats cheese	12
Pimiento – Baked capsicum with egg, herbs	10
Zapallito - Grilled zucchini, asparagus, toasted almonds	10
Calabaza – Half roasted pumpkin, mint, goats cheese	15
Carbonada criolla – Slow cooked beef stew, pancetta, corn, dried apricots	22



FROM THE PARRILLA

Chorizo - Pork sausage	10
Morcilla - Blood sausage	10
Hígado – Lamb liver, bitter leaves	12
Mollejas - Sweetbreads, lemon	12
Calamares – Strips of calamari	18
Tira de asado - O'Connor beef short ribs	20
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 ancho - 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 - Babu chicken, minced garlic	36



BREAKFAST



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 yogurt 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
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

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Alfajores - Argentine cookies filled with dulce de leche	5
Helado - Melon sorbet and crème fraiche ice cream with fruit	14
Flan de dulce de leche - With caramel salted peanuts	14
Pera - Malbec poached pear with custard cream	14
Dulce de batata - Sweet potato paste, cheese, walnuts	22
Chapa – Pita bread with olive oil and pickled eggplant	3