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| Stuffed Olives, Aji Verde vg | 40 | Anchovy Bruschetta, Tomato Relish | 65 |
| Pan de Bono, Casava Cheese Bread v | 35 | Padron Peppers, Mojo Rojo vg | 45 |

SMALL PLATES

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| Empanada, Smoked Cheddar & Onion v | 40 each |
| Empanada, Beef & Chilli | 40 each |
| Tuna Tiradito, Pomegranate, Soy, Sesame | 90 |
| Yellowtail Ceviche, Coconut & Coriander Leche de Tigre | 95 |
| Prawn Ceviche, Chilli, Jicama, Lime | 95 |
| Vitello Tonnato, Anchovies, Capers | 95 |
| Seared Squid, Lemon, Onion, Parsley | 80 |
| Baked Provoleta Cheese, Honey, Chilli, Oregano v | 75 |
| Spicy Octopus Tostada, Avocado, Cabbage, Corn | 110 |
| Braised Beef Cheek, Creamy Potato | 105 |
| Baby Gem Salad, Sugar Snaps, Charred Avocado, Crispy Plantain vg | 60 |
| Beetroot Salad, Cumin Yoghurt, Orange, Honey, Thyme v | 55 |
| Grilled Endive Salad, Pear, Pecorino cheese, Sesame Praline v | 60 |
| Charred Leek Salad, Lemon Ricotta, Piquillo Salsa v | 55 |

LARGE PLATES

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| Paccheri Pasta, Capsicum, Porcini Cream v | 125 |
| Saffron Risotto, Veal Ossobucco | 180 |
| Paella, Grilled Octopus, Squid-Ink, Garlic Aioli | 290 |
| Seafood "Fideua", Vermicelli Pasta, Bottarga | 210 |
| Chilean Seabass, Grilled Cabbage, Romesco, Zaatar | 210 |
| Grilled Baby Chicken, Aji Amarillo, Yogurt | 135 |
| Wagyu Striploin, Roasted Garlic, Chimichurri | 370 |
| Wagyu Tomahawk, Chimichurri, Tarragon Aioli | 1100 |

SIDES

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| Broken Potatoes v | 40 |
| Tenderstem Broccoli, Black Garlic Butter v | 40 |
| Zucchini Salad, Pecorino, Smoked Almonds v | 40 |
| Romaine, Mustard Vinaigrette v | 40 |
| Heritage Tomatoes, Capers, Shallot, Olive Oil v | 40 |
| Chilli & Corn Humita | 40 |