

## **TAPAS**

<b>ACEITUNAS Y GARBANZOS (GF, V)</b>	<b>11</b>
Chef Sonia's special selection of <b>marinated olives</b> and spiced chickpeas <b>Add some bread   3</b>	
<b>CHAMPIGNONES EN QUESO DERRETIDO (GF, V)</b>	<b>20</b>
A mini casserole of succulent <b>mushrooms</b> in a vibrant mix of melted blue, mature tasty and mozzarella <b>cheeses</b> , finished au gratin <b>Add some bread   3</b>	
<b>PATACONES CON CERDO CRUJIENTE (GF)</b>	<b>20</b>
<b>Toasted green plantain</b> with smooth, tasty guacamole, melt-in-your-mouth <b>pork</b> , and coriander leaves.	
<b>EMPANADAS (GF)</b>	<b>4 pcs   20 extra pc   5</b>
Deliciously crunchy cornflour pastry stuffed with lamb, potato and herbs and served with spicy salsa.	
<b>CROQUETAS DE LA CASA</b>	<b>4 pcs   20 extra pc   5</b>
Crispy croquettes of crab meat, prawn pieces, potato & herbs with homemade orange chili jam	
<b>CHORIZO, HALOUMI Y PIÑA CALIENTE (GF)</b>	<b>22</b>
A magical combination of a whole spicy chorizo sausage, grilled haloumi cheese and slices of grilled pineapple finished with chimichurri	
<b>PULPO A LA PARILLA (GF)</b>	<b>22</b>
Tender chargrilled <b>octopus</b> on beetroot-hummus, crispy potato and chorizo crumbs <b>Add toasted bread   3</b>	
<b>FIESTA DE VEGETALES (GF, V)</b>	<b>28</b>
A tasty treat of seasonal <b>grilled and roasted vegetables</b> , tangy mint yogurt and hummus served with panfried onion and spiced chickpeas <b>Add chicken   7 Haloumi   6</b>	
<b>SARTEN DE CAMARONES (GF)</b>	<b>20</b>
Succulent <b>prawns</b> prepared in coconut milk and mild Peruvian chilli, topped with crunchy sweet potato. Served hot from the stove in a cast iron skillet. <b>Add toasted bread   3</b>	
<b>MEJILLONES A LA CIDRA (GFR)</b>	<b>29</b>
A bowl of tender, tasty <b>mussels</b> in a creamy broth with bacon, apple cider and parsley. Served with garlic bread. <b>Add French fries   6</b>	
<b>YUCA FRITA (GF, V)</b>	<b>15</b>
<b>Cassava</b> chips, hand-cut and double deep-fried for extra crunchy crispness. Served with zesty tomato salsa	
<b>PAN DE AJO</b>	<b>  8</b>
House special Turkish <b>garlic bread</b> (4 pcs)	
<b>PAN CALIENTE</b>	<b>  6</b>
Warm <b>Turkish bread</b> with balsamic/olive oil	

## **MARAVILLAS DE LA TIERRA**

<b>PINCHOS DE CORDERO (GF)</b>	<b>29</b>
Authentic skewers of grilled spiced <b>lamb kofta</b> served with beetroot, pumpkin, and feta. Accompanied by hummus with panfried onion and spiced chickpeas, mint yogurt and dukkha	
<b>CHICHARRON DE CERDO (GF)</b>	<b>32</b>
B-Team favourite! The crispness of <b>Pork Belly</b> on a creamy mash potato, homemade apple chutney, served with spinach, pumpkin, and feta	
<b>AJI DE GALLINA (GF)</b>	<b>32</b>
<b>Chicken breast fillet</b> in a Peruvian style walnut and yellow chili sauce, olives, and feta. Accompanied with potato and spinach gnocchi.	
<b>CORDERO EN SALSA CRIOLA (GF)</b>	<b>32</b>
Deliciously saucy, slow cooked <b>leg of Lamb</b> in garlic, lemon, beer, and vegetable broth! Served with arepa (Colombian flat corn bread), beetroot-hummus, crisp potatoes, rocket and feta	
<b>ÑOQUI DE PAPA (GF, V)</b>	<b>28</b>
Chef Sonia's special recipe! Potato and spinach <b>gnocchi</b> in almond sauce with cherry tomatoes, basil, and parmesan	

## **MARAVILLAS DEL MAR**

<b>CASUELA DE MARISCOS (GF)</b>	<b>38</b>
South American <b>seafood chowder</b> with prawn cutlets, mussels, calamari, fish, and vegetables in a rich, creamy coconut milk served with arepa (corn flat bread)	
<b>LOMO DE PESCADO (GF)</b>	<b>36</b>
Grilled <b>Barramundi</b> , skin-on, cooked in garlic, lemon and herbs with avocado, tomato, and caper salsa. Served with pumpkin pure and patacon.	
<b>ARROZ DE MARISCOS (GF)</b>	<b>32</b>
Seasoned Caribbean-style <b>rice</b> mixed with calamari, prawns, fish and crispy julienne vegetables, with a touch of soy sauce and sesame oil.	
<b>TRUCHA ARCO IRIS (GF)</b>	<b>36</b>
<b>Rainbow trout</b> fillet covered in a rich almond sauce. Served with coriander rice and grilled vegetables.	
<b>ENSALADA DEL MAR (GF)</b>	<b>29</b>
Lightly crumbed <b>prawn and calamari salad</b> , tomato wedges, avocado pieces, cos lettuce, Spanish onion and fennel drizzled with a Chef Sonia's creamy zesty dressing.	
<b>MEJILLONES A LA CIDRA (GFR)</b>	<b>29</b>
A bowl of tender, tasty <b>mussels</b> in a creamy broth with bacon, apple cider and parsley. Served with garlic bread <b>Add fries   6</b>	

*Enjoy Chef Sonia's magic with her South American creations!!  
by choosing any of the below combinations with either*

### **FETTUCCINE or CREPE (GFR)**

<b>POLLO CON CHAMPIGNONES</b>	<b>28</b>
Our famous all-time favourite. Delicious blend of <b>chicken and mushrooms</b> in a creamy-smooth porcini mushroom sauce with parmesan cheese	
<b>VEGETALES EN SALSA ROJA (V)</b>	<b>28</b>
The succulent coming together of red pepper, zucchini, crisp baby spinach, kalamata olives and basil in Chef Sonia's <b>spicy tomato salsa</b> , all drizzled with chipotle capsicum sauce and topped with crumbled feta cheese <b>Add chicken   7 prawns   9</b>	
<b>VEGETALES EN SALSA VERDE (V)</b>	<b>28</b>
Loved by our team! The flavour-full combo of mushrooms, asparagus, baby spinach, and cherry tomatoes cooked with <b>pesto and olive oil</b> and a hint of chili, finished parmesan <b>Add chicken   7 prawns   9</b>	
<b>BOLOÑÉS</b>	<b>26</b>
Chef Sonia's recipe pays homage to Italian chefs! Ground beef, special spices and our homemade rich tomato salsa... to make the best <b>bolognese</b> ever topped with parmesan.	
<b>MATRIMONIO DORADO</b>	<b>29</b>
The zest of lemon and garlic sauteed <b>prawns</b> combined with <b>bacon</b> strips in a light white wine creamy sauce. Topped with chives, parmesan cheese and rocket.	
<b>FRUTOS DEL MAR</b>	<b>30</b>
The special joining of prawns, calamari, barramundi, and cherry tomatoes cooked in our fragrant mildly <b>spicy coconut seafood sauce</b> topped with parmesan cheese.	

### **ADICIONES** **As priced**

• Beer battered hot chips	<b>  13</b>
• Fresh salad	<b>  9</b>
• Plantain (2)	<b>  9</b>
• Coriander rice	<b>  9</b>
• Grilled veggies	<b>  13</b>
• Creamy mash potato	<b>  9</b>
• Arepa	<b>  6</b>
• Hummus with chickpeas and onion	<b>  10</b>

V= vegetarian

GF= gluten free

GFR = gluten free by request (surcharge may apply)

**Chef Sonia's  
South American Indulgence!**

Degustation Menus / Minimum 4 People

**HOLA, TRADITIONAL! (GFR) 65pp**

Empanadas  
Sarten de camarones  
Champignones en queso derretido  
Chicharon de cerdo  
Aji de gallna  
Chef's dessert

**FRUTOS DEL CARIBE (GFR) 70pp**

Croquetas de la casa  
Sarten de camarones  
Champignones en queso derretido  
Arroz de mariscos  
Lomo de Pescado  
Chef's dessert

*Degustation Menu is for the whole table.  
Children under 10yo and vegetarian patrons will  
order their own meals.*

**MENU PARA NINOS 20**

*Kids under 10, includes a scoop of ice cream*  
Lightly crumbed fish & chips (GFR) **OR**  
Lightly crumbed chicken & chips (GFR) **OR**  
Beef burger, cheese, lettuce, tomato & chips **OR**  
Fettuccine Bolognese **OR**  
Fettuccine creamy pesto

**LOS WAFFLES Single | 13 Double | 20**

Sugar and cinnamon Belgian waffle (or two)  
topped as you like:

- Strawberry & chocolate
- Banana & maple syrup
- Mapled-glazed walnuts & caramel
- Dulce de leche and coconut

**LOS CREPES (GFR) As priced**

Two freshly made French style crepes filled  
as you choose:

- Poached pear, cognac-soaked raisins & caramel | 18
- Ricotta & mixed berries | 18
- Nutella & strawberry | 18
- Dulce de leche, banana & coconut | 18
- Lemon & sugar | 14

**LAS TORTAS | 14**

- Lemon tart served with berry coulis
- Sticky fig & walnut pudding with caramel
- Orange citrus syrup cake (GF) with berry compote

All waffles, crepes, and cakes are served with whipped  
cream or vanilla ice-cream. If you prefer both, add | 3

**POSTRES LIQUIDOS As priced**

**AFFOGATO**

Deconstructed drink consisting of a shot of espresso  
coffee, vanilla ice cream and your choice of liquor  
(Frangelico, Kahlua, Baileys) | 18

**B-ESPRESSO MARTINI**

Shaked cocktail of vodka, Kahlua, Baileys and  
freshly made espresso coffee | 20

**MUDSLIDE**

A creamy texture cocktail made form white rum, Irish  
cream liquor and espresso served on ice | 20

**BRAVE BULL**

For those adventurous. Tequila, coffee liquor, freshly  
made espresso coffee and a touch of chili | 20

**BOTRITYS SEMILLON**

Cookoothama Nugan Estate NSW Dessert wine  
Bottle 375 ml | 49 Glass 70 ml | 13

# BUENAS NOCHES!

## DINNER MENU

*We are glad that you are here with us!*

*We are proud of the flavours of our culture and want to share them with you.  
We will gradually be presenting new dishes that we know you will love.*

*Always prepared with the passion and the love that our Chef Sonia puts into  
everything she makes.*

*Some of them might be a little difficult to pronounce but very easy to enjoy!  
Juan and the team are here to help, just ask!!*

