

# CARTA DE ALMUERZO

<b>CROQUETAS DE LA CASA</b>	<b>26</b>
Crispy <b>croquettes</b> of crab meat, prawn pieces, potato & herbs with homemade orange chili jam. Served with salad and toasted bread.	
<b>TORTAS DE MAZORCA (GF, V)</b>	<b>from 25</b>
All-time favourite. Two extra-tasty <b>Corn and Herb Fritters</b> served with marinated grilled tomato, homemade capsicum-and-tomato relish, and your choice of: Avocado   <b>25</b> - Bacon   <b>25</b> - Smoked salmon   <b>28</b> Add an egg   <b>3</b> or two   <b>6</b>	
<b>EMPANADAS (GF)</b>	<b>4 pcs   20 Extra pc   5</b>
Deliciously crunchy cornflour pastry stuffed with lamb, potato and herbs, served with spicy salsa.	
<b>PAPAS FRITAS</b>	<b>12</b>
House famous beer battered <b>potato chips</b> .	
<b>PAN DE AJIO</b>	<b>8</b>
House special Turkish <b>garlic bread</b> (4 pcs)	
<b>ENSALADA BOLIVIA (GF, V)</b>	<b>25</b>
Chef Sonia's Super Salad. A bowl of warm <b>quinoa</b> , fresh spinach, avocado pieces, sautéed mushrooms, cherry tomatoes, and mixed seeds... trickled with smoky capsicum sauce, then topped with grilled haloumi cheese.	
<b>ENSALADA ROSTISADA (GF, V)</b>	<b>25</b>
A mouth-watering combination of gently grilled vegetables in a zesty salad... green zucchini, red capsicum, dutch carrots, roasted pumpkin, kalamata olives, maple-glazed walnuts, and feta cheese. Served on mixed leaves with a touch of balsamic reduction.	
<b>ENSALADA DEL MAR (GF)</b>	<b>29</b>
Lightly <b>crumbed 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>FIESTA DE VEGETALES (GF, V)</b>	<b>28</b>
A tasty treat of seasonal <b>grilled and roasted vegetables</b> accompanied with tangy mint yogurt and hummus served with panfried onion and spiced chickpeas.	

**ADD to any dish: Chicken | 7, Prawns | 9, Haloumi | 6**  
**Slice of garlic bread | 3, Slice of Sourdough | 3**

<b>MEJILLONES A LA CIDRA (GFR)</b>	<b>29</b>
A bowl of delicious tender <b>mussels</b> in a creamy broth with bacon, apple cider and parsley. Served with garlic bread. <b>Add some French fries   6</b>	
<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>PESCADO COSTENO (GFR)</b>	<b>29</b>
Pan fried garlic and herb <b>Barramundi</b> fillet topped with our Caribbean zesty olive, tomato, and caper salsa! Served with extra-crunchy beer battered potato chips.	
<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 cheese	

<b>HAMBURGESA DE VACA</b>	<b>24</b>
Our majestic burger! Homemade juicy <b>BEEF</b> patty, chargrilled onion, crispy bacon, tasty cheese, sliced tomato, cos lettuce, and Chef Sonia's special house sauce in a milk bun <b>Add another patty   6, add egg   3</b>	
<b>HAMBURGESA DE POLLO (GFR)</b>	<b>24</b>
<b>CHICKEN</b> Burger Supreme! Tender, grilled chicken fillet, crisp bacon rasher, smooth and tasty guacamole, sliced tomato, cos lettuce and chipotle mayo in Turkish bread.	
<b>HAMBURGESA DE CORDERO (GFR)</b>	<b>24</b>
Tasty, fragrant topless burger with Chef Sonia's unique spiced <b>LAMB</b> mince patty, chargrilled onion, beetroot, hummus, grilled haloumi, crisp and crunchy cos lettuce, finished with zesty tzatziki, tomato and cucumber.	

**All our burgers are served with chips or salad. Feel like both | +4**  
**Order any burger REGULAR, TOPLESS OR NAKED**

*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 with parmesan <b>Add chicken   7 prawns   9</b>	
<b>BOLOÑES</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 sautéed <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.	

## **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, and tomato with chips **OR**  
Fettuccine Bolognese **OR**  
Fettuccine creamy pest

V= vegetarian

GF= gluten free

GFR = gluten free by request (surcharge may apply)

**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 sweet 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 Y OTROS** As priced

- Lemon tart served with berry coulis | 14
- Sticky fig & walnut pudding with caramel | 14
- Orange citrus syrup cake (GF) with berry compote | 14
- Daily baked scones (2 per serve)
  - Plain with house crafted jam & cream | 9
  - Date & butter | 11
- Portuguese tart with cream | 8
- Banana & blueberry bread | 8

**LOS PANCAKES (GFR)** As priced

A stack of two fluffy pancakes with your choice of topping

- Mixed berry compote & ricotta | 18
- Nutella & strawberry | 18
- Banana and maple syrup | 18
- Butter and maple syrup | 15
- Add bacon | 6

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

**BEBIDAS CALIENTES** Serving Belaroma Coffee

Espresso, Macchiato	4
Cappuccino, flat white, Latte,	
Long Black, Piccolo	cup   5 mug   6.5
Mocha, Vienna, Hot chocolate,	
Chai latte	cup   6 mug   7.5
Other milks / flavours	1
Affogato	9 with liquor   17
Tea pot 450 ml	6 Extra bag   1

**BEBIDAS FRIAS** Ask for available flavours

Spiders	8
Milkshakes	8
Smoothies – Mango, berries or banana	9
Iced teas - Mango, lemon or peach	7
Soft drinks	6
Bottled juice	5
Fresh juice – Orange, pineapple or mixed	
	260 ml   6 430 ml   9
Lemon, lime, and bitters	8
Sparkling mineral water	330 ml   6 1lt   12
Iced drinks (with ice) – latte, black	6
Iced drinks (with ice cream & cream) - coffee, chocolate, mocha, strawberry, caramel, lime	9

**GRACIAS POR  
SU VISITA!**

# BUENAS TARDES!

## LUNCH 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 you, just ask!!*