

We love to have you here with us!
We are proud of the flavours of our culture and want to share them with you. Always prepared with the passion and love that Chef Sonia puts into everything she makes.
BUEN APETITO

TRADITIONAL TAPAS

MARINATED OLIVES (GF, V) 12

Chef Sonia's special selection of **marinated olives**
Add some bread | 3

CRAB & PRAWN CROQUETTES 4 pcs | 20 extra | 5

Crispy croquettes of crab meat, prawn pieces, potato & herbs with homemade orange chili jam

PRAWN SKILLET (GF) 22

Succulent **prawns** prepared in coconut milk and mild Peruvian chilli, topped with crunchy sweet potato. Served hot from the stove in a cast iron skillet.

Add toasted bread | 3

BOWL OF MUSSELS (GFR) 30

A bowl of tender, tasty **mussels** in a creamy broth with bacon, apple cider and parsley. Served with garlic bread.

Add French fries | 6

VEGGIE FEAST (GF, V) 30

A tasty treat plate of seasonal **grilled and roasted vegetables**, tangy mint yogurt and hummus served with panfried onion and spiced chickpeas

Add chicken | 7 Haloumi | 6

GARLIC BREAD | 8

House special Turkish **garlic bread** (4 pcs)

WARM BREAD | 6

Warm **Turkish bread** with balsamic/olive oil

TAPAS TASTING TRAYS

BITES TRAY 49

Crab & prawn croquettes (2) – Empanadas (2)
 Patacones with pork – Cassava chips

PARTY TRAY 80

Mushroom Fondue – Prawn skillet – Warm bread
 Empanadas (4) – Croquettes (4)

BIG TRAY 132

Mushroom Fondue – Prawn skillet – garlic bread
 Grilled Octopus – Veggie feast - Empanadas (4) –
 Croquettes (4)

SOUTHAMERICAN INSPIRED TAPAS

CHORIZO, HALOUMI Y PINEAPPLE (GF) 24

A magical combination of a spicy chorizo sausage, grilled haloumi cheese and slices of grilled pineapple finished with chimichurri

GRILLED OCTOPUS (GF) 24

Tender chargrilled **octopus** on beetroot-hummus, crunchy potato and chorizo crumbs

Add toasted bread | 3

MUSHROOM FONDUE (GF, V) 22

A mini casserole of succulent **mushrooms** in a vibrant mix of melted blue, mature tasty and mozzarella **cheeses**, finished au gratin

Add some bread | 3

PATACONES WITH CRUNCHY PORK (GF) 20

Toasted green plantain with smooth, tasty guacamole, explosive crispy **pork**, and coriander leaves.

EMPANADAS (GF) 4 pcs | 20 extra pc | 5

Deliciously crunchy cornflour pastry stuffed with lamb, potato and herbs and served with spicy salsa.

CASSAVA CHIPS (GF, V) 15

Cassava chips, hand-cut and double deep-fried for extra crunchy crispness. Served with zesty tomato salsa

SIDES As priced

- Beer battered hot chips | 13
- Fresh salad | 9
- Plantain (2) | 9
- Coriander rice | 9
- Grilled veggies | 18
- Creamy mash potato | 9
- Arepa | 6
- Hummus, chickpeas, onion | 10

V= vegetarian

GF= gluten free

GFR = gluten free by request (surcharge may apply)

FROM CHEF SONIA'S MAGIC SKILLS

LAMB SKEWERS (GF) 31

Authentic skewers of grilled spiced **lamb kofta** served with beetroot, pumpkin, and feta. Accompanied by hummus with panfried onion and spiced chickpeas, mint yogurt, and dukkha

PORK BELLY (GF) 33

B-Team favourite! The crispness of **Pork Belly** on a creamy mash potato, homemade apple chutney, served with spinach, beetroot, pumpkin, and feta

CHICKEN BREAST (GF) 33

Chicken breast fillet in a Peruvian style walnut and yellow chili sauce, olives, feta and sweet potato crisps. Accompanied with potato & spinach gnocchi.

POTATO & SPINACH GNOCCHI (GF, V) 28

Chef Sonia's special recipe! Potato and spinach **gnocchi** in almond sauce with cherry tomatoes, basil, and parmesan

BLUE OCEAN SALAD (GF) 31

Lightly crumbed **prawn and calamari salad**, tomato wedges, avocado pieces, cos lettuce, Spanish onion and fennel drizzled with a Chef Sonia's creamy zesty dressing.

FETTUCINE or CREPE (GFR)

Enjoy Chef Sonia's creations with her South American TWIST!!

by choosing any of the below combinations

CHICKEN & MUSHROOMS 30

Our famous all-time favourite. Delicious blend of **chicken and mushrooms** in a creamy-smooth porcini mushroom sauce with parmesan cheese

VEGETABLES IN RED SAUCE (V) 28

The succulent coming together of red pepper, zucchini, crisp baby spinach, kalamata olives and basil in Chef Sonia's **spicy tomato salsa**, all drizzled with chipotle capsicum sauce and topped with crumbled feta cheese

Add chicken | 7 prawns | 9

SEAFOOD DELIGHT 33

The special joining of prawns, calamari, barramundi, and cherry tomatoes cooked in our fragrant mildly **spicy coconut seafood sauce** topped with parmesan cheese.

FROM CHEF SONIA'S HOME CULINARY

COLOMBIAN CAZUELA DE MARISCOS (GF) 38

Chef Sonia's hometown **seafood chowder** with prawn cutlets, mussels, calamari, fish, and vegetables in a rich, creamy coconut milk served with arepa (Colombian corn flat bread)

SKIN-ON BARRAMUNDI (GF) 36

Grilled **Barramundi**, skin-on, cooked in garlic, lemon and herbs with avocado, tomato, and caper salsa. Served with pumpkin puree and patacon.

SEAFOOD RICE (GF) 32

Seasoned Caribbean-style **rice** mixed with calamari, prawns, fish, and crispy julienne vegetables, with a touch of soy sauce and sesame oil.

RAINBOW TROUT (GF) 36

Rainbow trout fillet covered in a rich almond sauce. Served with coriander rice and grilled vegetables.

BOWL OF MUSSELS (GFR) 30

A bowl of tender, tasty **mussels** in a creamy broth with bacon, apple cider and parsley. Served with garlic bread **Add fries | 6**

BOLOGNESE 28

Chef Sonia's recipe pays homage to Italian chefs! Ground beef, special spices, and our homemade rich tomato salsa... to make the best **bolognese** ever topped with parmesan.

VEGETABLES IN GREEN SAUCE (V) 28

Loved by our team! The flavour-full combo of mushrooms, broccolini, baby spinach, and cherry tomatoes cooked with **pesto, olive oil** and a hint of chili, with parmesan

Add chicken | 7 prawns | 9

GOLDEN MARRIAGE 31

The zest of lemon and garlic sauteed **prawns** combined with **bacon** strips in a light white wine creamy sauce. Topped with chives, parmesan cheese and rocket.

Chef Sonia's DEGUSTATION MENUS

South American Indulgence!

Minimum 4 People

HOLA. TRADITIONAL! (GFR) 65pp

Empanadas
Mushroom Fondue
Prawn skillet
Pork Belly
Chicken breast
Chef's dessert

FRUTOS DEL CARIBE (GFR) 70pp

Crab & prawn croquettes
Mushroom fondue
Prawn skillet
Caribbean seafood rice
Skin-on Barramundi
Chef's dessert

Degustation Menu is for the whole table.

Children under 10yo and vegetarian patrons will order their own meals.



KIDS MENU (kids under 10yo) 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 sauce with chips **OR**
Fettuccine Bolognese **OR**
Fettuccine creamy pesto

Stay Tuned!
More Details Coming Soon...