Pablo.

Appetizers

Meat Empanadas, chimichurri **21** *df*

Mediterranean Olives, smoked olives **10** *gf, v, df*

Truffle Parmesan Fries, Parmigiano Reggiano, Truffle oil **15** *gf, dfo*

Chicken Hearts, red wine and cream reduction, onion, garlic, local sourdough **18** *gfo*

Entrée

Tuna Ceviche, watermelon, cucumber, pickled shallots, chipotle mayo, sesame seeds **28** *gf, df*

Octopus & Chorizo, rustic Kumara mash, honey glaze cream **29** *gf , df*

Heirloom Tomato Salad, beetroot, rocket, olive oil **25** *v, gf*

Calabresa Sausage, El Jefe Calabresa, criolla salsa **22** *gf, df*

Burrata, crème de citron, almond, prosciutto crust **29** *gf*

Tira de Asado (Short Ribs), chimichurri, criolla salsa **24** *gf, df*

Mains

Picanha Steak, choux potatoes, grilled vegetables, parmesan, chimichurri **41** *gf, dfo*

Black Risotto, squid ink, leek oil infusion, parmesan **31 add Octopus** *5 gf*

Quarter Grilled Chicken, charcoaled cream, salsa verde, couscous **32** *gf*

Plant Based Lasagna, vegan meat, courgette, eggplant, Passata sauce & vegan cheese **33** *gf, df, v*

Pan Fried Snapper, potato scales, lemon sauce, fennel & leek **35** *gf*

Sides

Side Sourdough, locally made sourdough **6**

Escabeche, house made pickled vegetables **10**

Seasonal Grilled Veggies 12

Desserts

Flan, dulce de leche and fresh cream **15** *gf*

Apple & Berries Crumble Tart, caramelised apple and berries, crumble, caramel ice cream **18**

Churros, dulce de leche and chocolate sauce **17** *veg*

Affogato, espresso, caramel ice cream **12 add Liqueur 8** *gfo*

Lemon Sorbet 14 *v, gfo*

Pablo.

**1.5% surcharge for contactleess and credit card payments*
**gf-gluten friendly/df-dairy free/veg-vegearian/v-vegan*
**we kindly recommend one bill per table*