

ENSALADAS

NIKKEI	Teriyaki beef, baby bok choy and gem lettuce, pickled radish, spring onion, avocado, sesame seeds and wasabi dressing	105
SPANISH TOMATO	Heirloom tomatoes with caper berries, anchovy fillets and garlic croutons, muddled with mixed leaves and red wine vinaigrette	90

TACOS

* Soft shelled corn tortillas with a variety of fillings

FISH	Grilled kingklip with jalapeño mayo, pickled red onion and cucumber	50
BEEF	Chipotle grilled rump, refried black bean purée and mozzarella	45
PORK	Pulled pork, corn, bacon, avo and spicy mayo	45
CHICKEN	Chicken, onion, tomato and aji	45
VEGETARIAN	Asparagus, mushrooms, refried beans, crema mexicana	45





NACHOS

* Corn tortilla chips served with cheese, guacamole, cream mexicana and salsa

Cheese	75
Prawns	145
Sweet teriyaki beef	105
Chicken nachos	90

EMPANADAS

* Deep fried pastry with your choice of filling

			
Pork	Beef	Chicken	Fig & Cheese
75	65	60	50

TIRADITOS

* A Peruvian dish of thinly sliced meat or fish

Beef _ Sliced rolled beef with wholegrain mustard, mirin and crispy onions	120
Salmon _ Sliced rolled raw salmon with aji, soy and Japanese mayo	120

PLATOS PEQUENOS

Edamame beans in butter, soya and coarse salt	85
Chicken wings served with blue cheese dipping sauce	85
Chorizo and roasted potato	60
Crispy salt and pepper grilled calamari	70
Patatas Bravas	50
Cheese croquettes	65
Sweet potato, honey and aji	50
Baby broccoli, green beans and zucchini	50
Causa Rellena, seasoned mashed potato and terrine trio with prawn, chicken and avocado	95
Jalapeño poppers	55
Wasabi onion rings	45
Pork ribs 200g	90
Lamb ribs 200g	90



LATIN AMERICAN FUSION RESTAURANT

Our cuisine is inspired by the food of the great Andean civilizations of South America that for thousands of years cultivated plants and herbs such as corn, avocados, chilli-peppers, peanuts and chocolate.

The arrival of European settlers in Latin America meant that many of these ingredients were incorporated into Spanish, Italian and Portuguese dishes as

well as adapting local dishes to European palates and introducing new ingredients like citrus, wheat, almonds and beef into the region.

Later Asian and African influences were introduced by immigrants who brought with them their culinary traditions. All of this blended together to become the diverse and exciting cuisine that exists in South America today.

Our menu is inspired by Latin America, adapted to appeal to local palates and designed to be shared.

CAZEULAS

Aji chicken livers	55
White wine and garlic mussels	85
Lomo Saltado, stir-fried beef with onions, tomato and aji served with fries and rice	105
Paella, prawn, calamari, chicken, chorizo and mussels	150

CEVICHE

* Raw seafood dish cured in citrus juice flavoured with aji, garlic and coriander

Salmon _ Cubed salmon served with corn and sweet potato in Leche De Tigre	120
Peruvian _ Diced kingklip served with red onion and Leche De Tigre	115
Oysters _ Served with chopped tomato, onion, cucumber and dill in rice wine vinaigrette	28 each

PIRA

Spanish handcrafted charcoal oven that gives a very unique smoky flavour

CARNE Y AVES

* Highest quality cuts rubbed in coarse salt and prepared in our Pira Oven. Served with Red and Green Chimichurri and smoky salsa de barbacoa and a choice of fries or side salad

Rump espetada	165	Deboned baby chicken	120
Fillet	180	Wagyu	300
Picanha	170	Lamb ribs 400g	180
Lamb chops	165	Pork ribs 400g	180
Pork belly	135		

Chimichurri cheese steak roll _ Grilled rump with our smoky paprika house basting, topped with melted mozzarella and green chimichurri on a toasted brioche bun	115
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MARISCOS

* Served with a choice of fries or side salad

Queen Prawns _ 8 prawns	225
King Prawns _ 6 prawns	235
Kingklip	165
Lobster roll _ Grilled lobster tail basted in butter, garlic and mild aji on a toasted brioche bun with lime and chive mayo and fresh red onion	175

