



## STARTERS

### **FOCACCIA 8**

Artisanal focaccia, golden-brown and drizzled with olive oil, a hint of smoked salt

### **MARINATED OLIVES 8**

Mediterranean-inspired olives, marinated to briny perfection

### **GRILLED PEPPERS 16**

Charred peppers dressed in yogurt and sherry vinaigrette

### **EMPANADAS 18**

Handcrafted empanadas, a trio of flaky pastry filled with authentic Argentinean flavors

### **BURRATA 19**

Luxe burrata with ripe tomatoes and red onions

### **KINGFISH CRUDO 22**

Sliced Kingfish Crudo, a refreshing blend of zesty gazpacho, spice, and rich black beans

### **VITELLO TONNATO 18**

A delicate dance of thinly sliced veal draped in a luscious tuna sauce

### **GRILLED OCTOPUS & CHORIZO 22**

Charred octopus, chorizo, skordalia, and salsa gazpacho



Our menu includes ingredients that may contain allergens and is crafted in a kitchen where nuts, shellfish, and gluten are handled. Although we make every effort to accommodate dietary requirements, we cannot assure that our food will be entirely free from allergens.





## MAINS

### **GRILLED PORTOBELLO MUSHROOMS & CAULIFLOWER 35**

Earthy Portobello mushrooms and tender cauliflower, kissed by flames, paired with velvety zucchini puree

### **WHOLE GRILLED BABY SNAPPER 42**

Grilled baby snapper adorned with vibrant salsa verde and a zesty lemon squeeze.

### **WOOD-FIRED CHICKEN 38**

Succulent wood-fired chicken with a lively grilled tomato salsa

### **WESTHOLME WAGYU SIRLOIN MBS 3+ 220G 48**

Epitome of Wagyu excellence – 220g of Westholme Wagyu Sirloin, MBS 3+, expertly seared, adorned with rich chimichurri

### **ANGUS PICANHA 200G 38**

200g of Angus Picanha, grilled to juicy perfection, complemented by herb-infused chimichurri

### **ANGUS RIB-EYE 800G ON THE BONE 132**

Grandeur on the bone – 800g of Angus Rib-eye, expertly grilled, charred succulence, paired with bold chimichurri



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## SIDES

### TRIPLE COOKED KIPFLER POTATO 16

Crispy on the outside, tender within. Accompanied by the rich allure of smoked mayonnaise

### GRILLED BROCCOLINI 15

Charred Grilled Broccolini elevated with Ajo Blanco and a hint of chili

### MIXED LEAF SALAD 14

Mixed Leaf Salad, kissed by a zesty herb dressing

## DESSERT

### FLAN MIXTO 15

An exquisite fusion of creamy caramel custard that will transport your taste buds to dessert heaven

### DULCE DE LECHE MOUSSE 15

A luxurious treat that marries the richness of mousse with the sweet embrace of dulce de leche

### ALFAJORES DE MAIZENA 8

A cornstarch cookie sandwich filled with the irresistible sweetness of dulce de leche



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