

# EAT

**PLEASE NOTE: WE ARE UNABLE TO SPLIT BILLS**

**Credit card payments incur a 2.2% surcharge  
Amex and Diners cards are not accepted**

**Entire menu is gluten free**

## Starters / Entrees

### **TOSTONES (Rep Dominicana) / \$18**

Twice fried plantains topped with fresh octopus, homemade chorizo, potato and chipotle mayo (V option)

### **CORN RIBS (Caribbean) / \$17**

Sweet corn roasted with Cajun spices, served on citrus bean paste, with lime and coriander aioli (V)

### **TACOS (Mexico) / 3 for \$24**

**FISH** - battered barramundi with pickled cabbage and chipotle mayo

**PORK** - slow cooked pork shoulder with salsa verde and pork crackling

**BEEF** - slow cooked pulled beef in chipotle adobo with lettuce and pickled onion

**VEGAN** - beans and mushroom cooked in smoky tomato sauce with avocado and lime aioli (V)

### **EMPANADAS (Colombia) / 2 per serve \$18**

Chicken, beef or vegan, served with our own Aji

### **CHORIZO (Rep Dominicana) / \$20**

Our homemade chorizo served with grilled cheese, olives and garlic bread

### **YAROA (Rep Dominicana) / \$15**

French fries topped with pulled beef, cheese, mayo and ketchup (V option available)

### **CHICHARRON (Colombia) / \$18**

Crispy pork belly with yuka chips and lime

## Snacks

### **CHORIPAN (Central America) / \$25**

Homemade chorizo served in roll with cheese, lettuce, Pico de Gallo, chimichurri, aioli and french fries

### **PATACON (Rep Dominicana) / \$32**

Steak sandwiched between fried plantains with lettuce, Pico de Gallo, cheese, mustard, aioli and french fries



## Sides

Bowl of chips / \$8

Garlic bread / \$10

Bowl of salad / \$8

Mofongo / \$8

Steamed rice / \$3

Yuka chips / \$6

## Mains

### **MOFONGO CON CAMARONES (Rep Dominicana) / \$34**

Smashed plantains cooked with garlic and butter, served with fresh Australian prawns, tossed through capsicum, onion and tomato

### **PAELLA (Spain) \$32**

Combination of fresh Australian prawns, mussels, calamari and homemade chorizo, cooked in saffron rice and seasonal vegetables

### **ENTRANA (Uruguay/Argentina) / \$35**

Grilled outside skirt steak served with chips and chimichurri

### **SANCOCHO (Rep Dominicana) / \$32**

Traditional soup/stew with asado beef, pork, chicken, chorizo, yuka, pumpkin, plantain and corn, served with rice and avocado

### **PASTELON DE PLATANO MADURO (Puerto Rico) / \$32**

Layers of ripe plantains, cheese and meat sauce (also known as Plantain Lasagne), served with side salad

### **MANGU (Rep Dominicana) / \$25**

Soft smashed plantains served with grilled salami, egg, fried cheese, pickled onion and avocado

### **PULPO / \$45**

Market fresh octopus slow cooked until tender, marinated and barbecued, served with roasted vegetables, olive oil and salsa verde

### **LA BANDERA (Rep Dominicana) / \$30**

Braised chicken served with rice, beans, avocado, tostones and salad

### **QUESADILLA (Mexico) / \$28**

**BEEF** - slow cooked pulled beef in chipotle adobo with Oaxaca cheese, avocado, chipotle mayo and pickled onion

**PORK** - slow cooked pork shoulder with Oaxaca cheese, avocado, and pork crackling

**VEGETARIAN** - beans, mushrooms and Oaxaca cheese in a tortilla, served with avocado, Pico de Gallo and coriander, lime Aioli (V)

### **ROAST CAULIFLOWER / \$30**

Tossed in cajun spice, served with cannellini bean paste, lime and coriander aioli, and petitas (Vegan)

## Desserts

### **DOMINICAN BUNUELOS (Rep Dominicana) / \$12**

Best described as a donut soaked in vanilla and cinnamon syrup, served with ice cream

### **ALFAJOR DE DULCE DE LECHE (Argentina) / \$12**

Homemade caramel sandwiched between choc/orange shortbreads, coated with chocolate and served with ice cream

### **CHURROS (Spain) / \$14**

Crispy fried Spanish donuts sprinkled with cinnamon sugar and chocolate sauce