

ENTRADA

TO START

ACEITUNAS	8
warm marinated olives by Mount Zero – VE, GF	
PAN BLANCO TOSTADO	14
crusty bread with smoked beef tallow butter – VEO, GFO	
OSTRAS DEL PACÍFICO (6/12)	38/72
NATURAL with fresh lemon – GF, DF	
GRANITA with cucumber gin & salmon roe – GF, DF	
KILPATRICK with crispy chorizo & gran reserva sherry – GF, DF	
EMPANADAS (2)	16
ARGENTINAS with crushed beef, smoked paprika, red peppers, onion, green olives & chimichurri rojo – DF	
QUESO with fresh ricotta, mozzarella, corn, spinach, chilli & chimichurri rojo – V	

PARA COMPARTIR

TO SHARE

COSTILLA DE RES	90
braised angus short ribs with malbec reduction & mashed potato – GF	
GAUCHO	135
mixed grill of 250g angus sirloin, chorizo, morcilla, pork belly, asado ribs & dressed mixed leaves – GF, DF	
CORDERO	99
slow cooked lamb shoulder & chimichurri rojo – GF, DF	
MAR Y TIERRA	170
600g dry-aged diamantina black angus sirloin, on the bone, mb 3+, scallops & tiger prawns, served with chimichurri – GF	

V – VEGETARIAN | VE – VEGAN | VEO – VEGAN OPTION
GF – GLUTEN FREE | GFO – GLUTEN FREE OPTION
DF – DAIRY FREE | DFO – DAIRY FREE OPTION

PLEASE NOTIFY STAFF OF ANY DIETARY REQUIREMENTS.

PLATO PEQUEÑO

SMALL PLATES

QUESO AHUMADO	24
baked provolone with honey, pistachio & crusty bread – V, GFO	
JAMÓN SERRANO	13
with extra virgin olive oil – GF, DF	
CHORIZO & MORCILLA	23
skewered & grilled pork sausage dressed with arrope – GF, DF	
GAMBAS (3)	21
tiger prawns oven roasted in spicy nduja butter – GF	
SCALLOPS (2)	23
baked on-shell with chimichurri butter & crispy chorizo – GF	
CERDO	21
confit pork belly with sticky sherry glaze & celeriac remoulade – GF, DF	
COSTILLAS ASADAS	23
chargrilled angus beef ribs & tomatillo salsa – GF, DF	
CRUDO	21
Ōra King salmon, PX dressing, avocado purée & guajillo chilli oil – GF, DF	
BISTEC TÁRTAR	25
black angus tenderloin, shallot, mustard & cured egg yolk with beetroot & fennel crackers – GF, DF	

PLATO PRINCIPAL

MAIN COURSE

BLISTERED VEGETABLE RAGU	34
with casarecce pasta in a light tomato, garlic & chilli sauce & Ibérico manchego – V, DFO	
PESCADO	40
grilled barramundi with berenjenas al escabeche – GF, DF	
CHICKEN PORTEÑO	49
chipotle marinated half chicken with tomatillo salsa & roasted potatoes – GF, DF	

10% WEEKEND SURCHARGE
20% PUBLIC HOLIDAY SURCHARGE

CARNES A LA PARRILLA

FROM THE GRILL | ALL SERVED WITH CHIMICHURRI & SMOKED SALT - GF, DF

BIFE DE CHORIZO <i>SIRLOIN</i>	41
250g diamantina classic sirloin, mb 3+	
BIFE ANCHO <i>SCOTCH FILLET</i>	61
250g diamantina black angus scotch fillet, mb 2+	
CUADRIL DE WAGYU <i>RUMP CAP</i>	47
300g sanchoku pure wagyu rump, mb 4-5	
LOMO <i>EYE FILLET</i>	55
180g angus pure centre-cut eye fillet, mb 3+	
PICANHA DE WAGYU <i>PICANHA</i>	72
300g sanchoku pure rump cap, mb 6-7	

CHURRASCO CON HUESO <i>BONE-IN SIRLOIN</i>	110
600g dry-aged diamantina black angus sirloin, on the bone, mb 3+	
T BONE	152
500g free-range grass-fed black angus, mb 3+	
TOMAHAWK	23 PER 100G
diamantina angus pure mb 3+, carved tableside	
CORTE DEL DÍA	MP
cut of the day - please ask your waiter	

GUARNICIONES

SIDES

HONGOS ASADOS	16
roasted portobello mushrooms, confit garlic & Ibérico manchego – V, GF, DFO	
BURNT-END CARROTS	14
with smoked sour cream & chives – V, GF, DFO	
MIXED LEAF SALAD	12
tender leaves dressed with house dressing – VE, GF, DF	
AROS DE CEBOLLA	15
battered onion rings & smoked paprika salt – V	
VERDURAS	16
grilled broccolini with burnt butter & pine nut dressing – VEO, GFO	
PAPAS FRITAS	16
hand-cut thick fries with truffle aioli – V, GF, DF	
PAPAS FINAS	14
shoestring fries with roasted garlic aioli – V, GF, DF	
MASHED POTATO	15
creamy mashed sebago potatoes with cultured butter – V, GF	
PAPAS RÚSTICAS	17
new potatoes roasted in beef tallow – GF, DF	
ENSALADA DE TOMATE	16
salad of heirloom tomatoes, fresh chilli, red onion, mixed leaves, pomegranate & house dressing – GF, VE	

EXTRAS	
CULTURED TRUFFLE BUTTER	15
KING PRAWNS (2)	14
CHILLI BUTTER	10

STEAK SAUCES 6EA	
CHIMICHURRI	CREAMY MUSHROOM
BEEF JUS	GREEN PEPPERCORN
BEÂRNAISE	

POSTRES

DESSERTS

ALFAJORES	7EA
dulce de leche sandwich cookie – V	
CHOCOLATE LAVA CAKE	17
served with vanilla ice cream, caramel pearls & mixed berry coulis – V	
COFFEE SEMIFREDDO	16
with hazelnut sauce & chocolate shavings – GF	
DULCE MOUSSE	15
whipped brown sugar caramel mousse, dulce de leche, almond crumb & fresh raspberries – GF	

