

PALERMO

~ OUR SHARING STYLE MENU FOCUSES ON THE SIMPLICITY OF ARGENTINE COOKING ~

MÁS PEQUEÑO ~ SMALLER



Fugazzeta: Charred spring onion, mozzarella & potato focaccia	7
Empanada: Traditional Argentine fried pastry	
~ Beef, roasted garlic & prune	6 each
~ Corn, jalapeño & mozzarella	6 each
Ceviche:	
~ White fish ceviche, jalapeño, black olive, fennel, dill, buckwheat	19
~ Kingfish ceviche, blood orange, avocado, pickled kohlrabi, mint	22
Tartar: Beef tartare, pickled cabbage, fried capers, horseradish	18
Remolacha: Coal roasted beetroot, almond cream, pear, puffed amaranth, San Simón cheese	18
Croquetas: Suckling pig croquette, chipotle mayonnaise	5 each
Milanesa: Fried eggplant, capers, agave, goats curd	14
Provoleta: Fried provolone cheese, pepper, lemon, dried oregano & chilli	16
Sepia: Chargrilled cuttlefish, squid ink sauce, saffron potatoes, crispy kale	22
Humita: Creamy polenta, beef cheek, charred greens, pecorino	19
Plato de Picada: Cured meat plate with pickled vegetables & focaccia	23




ACOMPAÑAMIENTOS ~ SIDES

Ensalada: Iceberg lettuce, yoghurt & agave dressing, cucumber, chives	13
Rúcula: Rocket, zucchini, snow peas, crispy quinoa, apple dressing	14
Espárragos: Grilled asparagus, green olive & hazelnut gremolata salted ricotta	16
Batatas: Chargrilled sweet potato, goats curd, walnuts, baby caper & black olive vinaigrette	15
Zanahorias: Grilled carrots, eggplant purée, smoked almonds, brown butter dressing	14
Papas: Polenta crusted potatoes, herb aioli	14

PARRILLA ~ CHARCOAL GRILL

PICADAS ~ SMALL




Chorizo: Pork & paprika sausage	16
Morcilla: Spiced black sausage	14
Tira de Asado: O'Connor's premium pasture fed beef short ribs	30

FUERTES ~ MAINS

Pescado del Día: Market fish of the day	MP
Pollo: Free range half chicken with garlic, thyme & lemon	35
Cuadril de Cordero: Pasture fed lamb rump, spiced with coriander & chipotle	250g 35
Entraña: Ranger's Valley premium grain fed skirt steak	300g 39
Vacío: O'Connor's premium pasture fed flank steak	300g 36
Lomo: Hopkins River premium pasture fed eye fillet	300g 64
Solomillo: O'Connor's premium dry aged, pasture fed, bone in striploin	500g 68
Ojo de Bife: O'Connor's premium dry aged, pasture fed rib eye	500g 80

~ ALL MEATS ARE CARVED TO SHARE ~

POSTRES ~ DESSERTS



Alfajor: Argentine shortbread cookie filled with dulce de leche	4
Tarta de Maracuyá: Passionfruit tart, white chocolate sorbet	15
Frutilla: Strawberry semifreddo, polenta sponge, bay leaf sorbet, meringue	15
Flán: Dulce de leche crème caramel, salted peanut praline	15
Tiramisú: Dulce de leche tiramisú	15
Vigilante: Cheese of the day, accompaniments, lavosh	16