

PALERMO

COCA SARLI ~ \$60 PER PERSON (minimum 2 people)

Not available in December



Fugazzeta: Charred spring onion, mozzarella & potato foccacia

Empanada: Beef, roasted garlic & prune

Ceviche: White fish ceviche, jalapeño, black olive, fennel, dill & buckwheat

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Chorizo: Pork & paprika sausage

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Vacío: O'Connor's premium pasture fed flank steak

Served with~

Papas: Polenta crusted potatoes, herb aioli

Ensalada: Iceberg lettuce, cucumber, chives, yoghurt & agave dressing

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Alfajor: Argentine shortbread cookie filled with dulce de leche



Set menus are subject to changes dependant on availability of produce

PALERMO

CARLOS GARDEL ~ \$80 PER PERSON (minimum 2 people)

Menu is slightly altered for 2 people



Fugazzeta: Charred spring onion, mozzarella & potato foccacia

Empanada: Beef, roasted garlic & prune

Ceviche: White fish ceviche, jalapeño, black olive, fennel, dill & buckwheat

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Chorizo: Pork & paprika sausage

Morcilla: Spiced black sausage

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Select up to 2 asado meats:

Cochinillo a La Cruz: Western Plains suckling pig cooked over the fire pit

Solomillo: O'Connor's premium dry aged pasture fed bone in sirloin from the parrilla

Served with~

Papas: Polenta crusted potatoes, herb aioli

Ensalada: Iceberg lettuce, cucumber, chives, yoghurt & agave dressing

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Alfajor: Argentine shortbread cookie filled with dulce de leche

Flan: Dulce de leche crème caramel, salted peanut praline



PALERMO

ASADO ~ \$110 PER PERSON (minimum 6 people, 1 week notice)



Ostras: Oysters served natural with chardonnay & shallot vinaigrette

Plato de Picada: Cured meat plate with pickled vegetables & focaccia

Empanada: Beef, roasted garlic & prune

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Ceviche: Kingfish ceviche, blood orange, avocado, pickled kohlrabi, mint

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Chorizo: Pork & paprika sausage

Provoleta: Fried provolone cheese, chilli, oregano, lemon

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Select up to 2 asado meats:

Cochinillo a La Cruz: Western plains suckling pig cooked over the fire pit

Ojo de Bife: O'Connor's premium dry aged pasture fed 1kg rib eye from the parrilla

Served with~

Zanahorias: Grilled carrots, eggplant pureé, smoked almonds, burnt butter dressing

Rúcula: Zucchini, rocket, snow peas, crispy quinoa, apple vinaigrette

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Alfajor: Argentine shortbread cookie filled with dulce de leche

Flan: Dulce de leche crème caramel, salted peanut praline



Set menus are subject to changes dependant on availability of produce

PALERMO

SOHO LUNCH

4 COURSES ~ \$40 PER PERSON
menu is slightly altered for 2 people

Only available from noon - 4pm



Croquetas: Suckling pig croquette, chipotle mayonnaise

Ceviche: White fish ceviche, grilled grapes, cucumber, sunflower seeds

Chorizo: Pork & paprika sausage

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Asado del Dia: from the parilla or fire pit

Served with~

Papas: Polenta crusted potatoes, herb aioli

Ensalada: Iceberg lettuce, cucumber, chives, yoghurt & agave dressing

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Alfajor: Argentine cookie filled with dulce de leche



PALERMO

VEGETARIAN SET MENU ~ \$50 PER PERSON



Fugazzeta: Charred spring onion, mozzarella & potato focaccia

Empanada: Corn, jalapeño & mozzarella

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Remolacha: Coal roasted beetroot, almond cream, pear, puffed amaranth, San Simòn

Milanesa: Fried eggplant, goats curd, lemon & capers

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Zanahorias: Grilled carrots, eggplant purée, smoked almonds,
brown butter dressing

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Alfajor: Argentine shortbread cookie filled with dulce de leche

