


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
Croquetas: Suckling pig croquette, chipotle mayonnaise	5 each
Flor de Calabacín: Fried zucchini flower, goat's curd & ricotta filling, sauce romesco	9 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
Milanesa: Fried eggplant, capers, agave, goats curd	14
Tomate: Heirloom tomato salad, burrata, pickled cucumber, grilled cherries, aged balsamic	19
Provoleta: Fried provolone cheese, lemon, dried oregano & chilli	22
Sepia: Chargrilled cuttlefish, squid ink sauce, saffron potatoes, crispy kale	22
Ñoqui: Semolina gnocchi, pea purée, broad beans, walnuts, pecorino	19
Plato de Picada: Cured meat plate with pickled vegetables & focaccia	23



ACOMPAÑAMIENTOS ~ SIDES

Ensalada: Iceberg lettuce, cucumber, chives, yoghurt & agave dressing	13
Rúcula: Rocket, zucchini ribbons, snow peas, pickled celery, crispy quinoa, apple & mustard dressing	13
Espárragos: Grilled asparagus, hazelnut & green olive gremolata salted ricotta	16
Coliflor: Smoked cauliflower, lemon crème fraîche, spiced nuts, garlic & capsicum dressing	15
Zanahorias: Grilled carrots, eggplant purée, smoked almonds, brown butter dressing	14
Papas: Fried potatoes, caramelised onions, capers, percorino cream	13

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
Matambre: Western Plains grilled pork belly, apricot chutney	22

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 68
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
Frutilla: Strawberry semifreddo, polenta sponge, yoghurt sorbet, meringue	15
Acerezado: Dark chocolate mousse, crostoli partry, vermouth cherries, coconut sorbet	15
Tiramisu: Dulce de leche tiramisu	15
Flan: Dulce de leche crème caramel, salted peanut praline	15
Vigilante: Cheese of the day, accompaniments, lavosh	16