

PALERMO

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

Not available in December



Fugazzeta: Charred spring onion, mozzarella & potato focaccia

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

Papas: Fried potatoes, caramelised onions, capers, pecorino cream

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

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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

(tables of 2 choose 1 sausage)

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

Cochinillo a La Cruz: Western plains pork slow cooked over wood & charcoal

(tables of 2 receive the striploin for main)

Served with~

Papas: Fried potatoes, caramelised onions, capers, pecorino cream

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



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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, grilled grapes, avocado, pickled kohlrabi, mint

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Chorizo: Pork & paprika sausage

Tira de Asado: O'Connor's premium pasture fed beef short ribs

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Cochinillo a La Cruz: Western plains pork slow cooked over wood & charcoal

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: Rocket, zucchini ribbons, snow peas, pickled celery, crispy quinoa, apple & mustard dressing

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Alfajor: Argentine shortbread cookie filled with dulce de leche

Flan: Dulce de leche crème caramel, salted peanut praline



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For this menu we require 1 week notice

PALERMO

SOHO LUNCH

3 COURSES FOR \$30

For lunch bookings before 4pm



Empanada (Choose 1):

~ Beef, roasted garlic & prune

~ Corn, jalapeño & mozzarella

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Bife: Chef's selection of premium beef served with sides;

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

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

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Alfajor: Argentine shortbread cookie filled with dulce de leche



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