

PALERMO

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

MÁS PEQUEÑO ~ SMALLER



Fugazzeta: Charred spring onion, mozzarella & potato focaccia	4
Empanada: Traditional Argentine fried pastry	
~ Beef, roasted garlic & prune	6 each
~ Caponata, mozzarella & black olive	6 each
Croquetas: Suckling pig croquette, chipotle mayonnaise	5 each
Flor de Calabacín: Fried zucchini flower, goat's curd & ricotta, romesco sauce	9 each
Ceviche: White fish ceviche, jalapeño, black olive, fennel, dill, buckwheat	19
Crudo: Kingfish crudo, yellow squash, pickled nectarines, yellow capsicum & lime dressing	23
Tartar: Beef tartare, pickled cabbage, fried capers, horseradish	18
Tomate: Heirloom tomato salad, burrata, pickled cucumber, pomegranate, aged balsamic, croutons	19
Provoleta: Fried provolone cheese, lemon, dried oregano & chilli	16
Sardina: Sardine escabeche, crostini, crème fraîche, eggplant, olive & caper dressing	9 each
Ravioles: Potato, goats curd & leek ravioli, walnut, sage, pecorino	16
Plato de Picada: Cured meat plate with pickled vegetables & focaccia	23



ACOMPAÑAMIENTOS ~ SIDES

Ensalada: Iceberg lettuce, cucumber, chives, yoghurt & agave dressing	13
Achicoria: Red cabbage, radicchio, rocket, burnt orange dressing, spiced walnuts	13
Chauchas: Green beans, anchovy dressing, pickled lemon & chilli, potato brittle	15
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, pecorino 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 41
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
Ciruela Asada: Grilled plums, blackberries, mascarpone ice cream, basil	15
Acerezado: Dark chocolate mousse, vermouth macerated blueberries, coconut sorbet, crostoli partry	15
Tiramisu: Dulce de leche tiramisù	15
Flan: Dulce de leche crème caramel, salted peanut praline	15
Vigilante: Cheese of the day, accompaniments, lavosh	16