

PALERMO



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

MÁS PEQUEÑO ~ SMALLER

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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: Osso bucco, jalapeño & anchovy, chipotle aioli	6 each
Anchoa Matrimonio: White & dark anchovy, puttanesca, grilled focaccia	8 each
Ceviche: White fish ceviche, jalapeño, black olive, fennel, dill, buckwheat	19
Crudo: Kingfish crudo, yellow squash, pickled pear, yellow capsicum & lime dressing	23
Tartar: Beef tartare, pickled cabbage, horseradish cream, sesame lavosh	18
Burrata: Quince, burrata cheese, coal roasted beetroot, salsa verde, farro	18
Provoleta: Fried provolone cheese, lemon, dried oregano & chilli	16
Fritto Misto: Beer battered mixed vegetables, truffle aioli	16
Calabaza: Smoked pumpkin, pepita hummus, green olive & basil gremolata, taleggio	15
Plato de Picada: Cured meat plate with pickled vegetables & focaccia	23

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ACOMPAÑAMIENTOS ~ SIDES

Ensalada: Iceberg lettuce, cucumber, chives, yoghurt & agave dressing	13
Achicoria: Radicchio, red cabbage & rocket salad, spiced walnuts burnt orange dressing	13
Brocolini: Charred brocolini, pickled lemon, chilli, anchovy & garlic dressing, potato crumb	15
Alcachofas: Roasted Jerusalem artichokes, Cavalo nero pesto, apple, walnuts	15
Zanahorias: Grilled carrots, eggplant purée, smoked almonds, brown butter dressing	14
Papas: Fried potatoes, tomato & mascarpone sauce, pine nuts, black olives	13

PARRILLA ~ CHARCOAL GRILL

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PICADAS ~ SMALL

Chorizo: Pork & paprika sausage	16
Morcilla: Spiced black sausage	14
Pulpo: Chargrilled octopus, saffron aioli, morcilla, parsley oil	32
Mollejas: Chargrilled veal heartbreads, hazelnut, aged balsamic & pickled garlic dressing	23
Tira de Asado: O'Connor's premium pasture fed beef short ribs	35

FUERTES ~ MAINS

Pescado del Día: Market fish of the day	MP
Pollo: Free range half chicken with garlic, lemon & thyme	35
Cuadril de Cordero: Pasture fed lamb rump, spiced with coriander & chipotle	250g 35
Vacio: O'Connor's premium pasture fed flank steak	300g 41
Lomo: Hopkins River premium pasture fed eye fillet	300g 68
Ojo de Bife: O'Connor's premium dry aged pasture fed rib eye	500g 80
Bistecca alla Fiorentina: Cape Grim pasture fed T-bone. Served with sundried tomato & olive tapenade, smoked garlic	800g 110

~ ALL MEATS ARE CARVED TO SHARE ~

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POSTRES ~ DESSERTS

Alfajor: Argentine shortbread cookie filled with dulce de leche	4
Peramello: Torrontés poached pear, brown butter ice cream, hazelnut biscotti, butterscotch	14
Tartufo: Pistachio parfait, salted chocolate crumb, dark chocolate & orange sauce	15
Tiramisu: Dulce de leche tiramisu	15
Flan: Dulce de leche crème caramel, salted peanut praline	15
Vigilante: Cheese served with quince paste, walnut & lavosh	16