



mains

snacks & starters

TRES AMIGOS ^{VG GF (DF) (D)} 15.5

trio of house-made dips: queso (warm cheese dip), Venezuelan guasacaca & salsa served w/ warm corn chips
(black beans replace queso for vegans)

TAQUITOS DE CARNE MECHADA ^{GF} 11

crisp-fried rolled corn tortillas filled w/ shredded beef, served w/ queso

TEQUEÑITOS ^{VG} 9.5

fried mini pastry-wrapped farmers cheese bites w/ guasacaca

CHIPOTLE CALAMARES 14.5

tender-crisp seasoned calamari pieces resting on chipotle cream, served w/ salad garnish & lemon

CROQUETAS DE YUCA ^{VG} 11

cassava parmesan croquettes w/ jalapeño crema

dinner salads

CARIBEÑO ^{GF DF} 23.5

mixed salad topped w/ grilled chicken, bacon, spring onions, rum-infused pineapple & mango dressing

CALAMARES 24.5

mixed salad, mint, roast red peppers, rum-infused pineapple, tender-crisp calamari pieces, house dressing & toasted almonds

TOSTADAS ^{GF} 23.5

two crisp corn tortillas topped w/ cheese, black beans, caramelized onion, slow cooked pulled beef rump & chipotle slaw

VEGETARIAN TOSTADAS ^{VG GF} 22.5 kumara replaces beef

VEGAN TOSTADAS ^{VG GF DF (D)} 21.5 vegetarian minus cheese w/ mango slaw

POLLO CON AJÍ DE MARACUYÁ ^{GF DF} 24.5

marinated, grilled chicken breast w/ Peruvian passionfruit/chilli sauce, pineapple relish, black beans & coconut cashew rice

TACOS CALAMARES 24.5

two soft flour tortillas filled w/ tender calamari, cheese, salsa, salad, pickled onion & special sauce **CHICKEN TACOS** 23.5 marinated, grilled chicken breast replaces calamari

CHILI CON CARNE MECHADA Y TOCINO ^{GF (DF)} 21.5

pulled beef rump & bacon black bean chili topped w/ cheese, served w/ coconut rice & corn chips

VEGETARIAN CHILI SIN CARNE ^{VG GF} 20.5 corn & roasted peppers replace beef

VEGAN CHILI SIN CARNE ^{VG GF DF (D)} 19.5 vegetarian minus cheese plus guasacaca

CHIMICHANGA 23.5

chicken & cheese filled fried flour tortilla, black beans, mango slaw, salsa & guasacaca

VEGETARIAN CHIMICHANGA ^{VG} 22.5 capsicum, tomato, onion

MOQUECA DE CAMAROS ^{GF DF} 25.5

Brazilian spicy prawn stew (capsicum, onion, tomato, coconut milk, coriander & lime) w/ coconut rice (does not contain palm oil)

desserts

TAZA DE CHOCOLATE ^{VG GF}

rich & densely set chili spiced chocolate w/ whipped cream 10.5
or vanilla ice cream 12.5

SOPAIPILLAS ^{VG (DF) (D)} 9.5

cinnamon-sugar dusted fried pastry triangles w/ chocolate or caramel or honey or agave 9.5

SABROSO HELADO ^{VG} 10.5

vanilla bean ice cream & house-made caramel or chocolate sauce, topped w/ whipped cream

PIÑA COLADA ^{VG GF DF (D)} 11.5

coconut sorbet & rum-infused pineapple pieces topped w/ toasted coconut