



## starters

### GAZPACHO DE MANGO <sup>VG GF DF</sup> ◊

chilled mango soup topped with roasted red peppers and fresh coriander 9.5

### TEQUEÑITOS <sup>VG</sup>

fried mini pastry-wrapped farmers cheese bites with guasacaca for dipping 9.5

### FUNCHE A LA PLANCHA <sup>VG GF (DF)</sup> ◊

warm sliced Caribbean cornmeal topped with black bean, tomato & corn relish, feta & spring onion 10.5

### CHIPOTLE CALAMARES

tender-crisp seasoned calamari pieces resting on chipotle cream, served with salad garnish and lemon wedge 14.5

### ESCABECHE DE PESCADO <sup>GF DF</sup>

pan-seared fish pieces pickled with garlic, onions, roasted red peppers, capers and Spanish olives, served chilled with warm corn chips 16.5

<sup>VG</sup>vegetarian <sup>GF</sup>gluten free <sup>DF</sup>dairy free ◊vegan

symbols in parentheses (<sup>DF</sup>) mean Chef needs to make an alteration to satisfy the requirement

not all ingredients are listed - please advise staff of food allergies

**MINIMUM ORDER: ONE FOOD ITEM PER PERSON**

## starters to share

### TRES AMIGOS <sup>VG GF (DF)</sup> ◊

trio of house-made dips (tomato salsa, Venezuelan guasacaca, and warm queso) served with warm corn chips 15.5  
(black beans replace queso for vegan option)

### CHORIPAPAS

fried potatoes, chorizo sausage & onions, chipotle crema, feta, capsicums & green onions, with three flour tortillas 16.5

### PLATO SABROSO <sup>GF (DF)</sup>

a platter of three starters (gazpacho de mango "shots", funche a la plancha and escabeche de pescado) ideal for two 27.5



## dinner salads

### CARIBEÑO <sup>GF DF</sup>

mixed salad topped with grilled chicken breast, bacon, rum-infused pineapple, spring onions & spicy mango dressing 23.5

### INCA TRAIL <sup>VG GF DF</sup> ◊

salad mix, quinoa, corn, capsicum, warm sweet potato, pickled beans, cranberries, cashews & passion fruit dressing 22.5

### CALAMARES

mixed salad, mint, roasted red peppers, rum-infused pineapple, tender-crisp calamari pieces, house vinaigrette, toasted almonds 23.5

## mains

### PIMIENTO RELLENO <sup>VG GF (DF)</sup> ◊

quinoa, corn, capsicum and feta filled roasted pepper topped with chipotle crema, served over black beans with salad 23.5

### TOSTADAS <sup>(VG) GF (DF)</sup> ◊

two crisp corn tortillas layered with cheese, black beans, caramelized onion, slow cooked pulled beef rump steak, and chipotle slaw 24.5  
**VEGAN** (beans, kumara, tropical slaw) 22.5

### CHIMICHANGA <sup>(VG)</sup>

cheese filled fried flour tortilla topped with salsa and guasacaca, served with black beans and salad w/ house vinaigrette **CHICKEN** 23.5  
**VEGGIE** (corn, capsicum, tomato, onion) 22.5

### POLLO CON AJÍ DE MARACUYÁ <sup>GF DF</sup>

grilled chicken breast with passionfruit/chilli sauce and pineapple relish, served over black beans and coconut cashew rice 26.5

### CORDERO CHIMICHURRI <sup>GF DF</sup>

slow cooked lamb leg, mint chimichurri and sweet potato salad with capsicum, spring onions, pickled beans & toasted almonds 28.5

### TACOS CALAMARES

two soft flour tortillas filled with tender crisp calamari pieces, cheese, salsa, salad, pickled onions and special sauce 23.5

### MOQUECA DE CAMARONES <sup>(GF) DF</sup>

Brazilian inspired spicy prawn stew (coconut milk, tomatoes, onions, capsicum, coriander and lime) served with coconut rice and flour tortilla 26.5 *(does not contain palm oil)*

