

GRILL STEAKHOUSE

BREADS & SPREADS – Freshly baked in-house each day, our breads are served warm

Sourdough Bread & Butter 6 Cheese Bread 5.5 Charred Flat Bread 5

Guacamole 9 Lamb Humous 8 Sweet Potato Crisps 2

STARTERS – Plates designed to share, combining vibrant ingredients and open-fire cooking

Beef Chimichurri Empanadas 7 Manchego Truffle Empanadas 7 Padron Peppers 7

Goat Cheese & Figs Salad 14 Chicharrones (Fried Pork Belly) 14 Burrata & Roasted Peppers 15

CHARCOAL GRILL - The heart of our kitchen. Cuts and bold flavours, grilled to perfection over open fire

STEAK CUTS

Today's Butcher Special 19 Picanha (350gr) 28 Sirloin (250gr) 29 Rib Eye 500gr (To share) 65

From our Local Butcher Brazilian Rump Argentinian Black Angus Butter & Sage

Iberic Pork Rack (200gr) 18Lamb Chops 39.5Cheeseburger 18Sweet Paprika, HoneySmoked AubergineGorgonzola Cheese

weet l'aplika, Holley Silloked Adbergille Gorgolizola

SEAFOOD

Garlic King Prawns 25 Whole Grilled Seabass 25 Tuna Carpaccio 19 Octopus A La Brasa 21 Chilli Herb & Lemon Butter Jalapeño Butter Soy Olive Oil Sweet Potato Pure

POULTRY VEGETARIAN GRILL SAUCES

Lemon Chicken 19 Whole Roasted Cauliflower 21 Peppercorn 3

Marinated in Honey and Soy

Almond Pesto

Butter & Sage 3

Shredded Duck Wild Rice 19

Mixed Grilled Vegetables 12

Bearnaise 3

With Fried Egg and Seasonal Vegetables

Olive Oil Vinaigrette

Chimichurri 3

SIDES – Hearty, fire-cooked accompaniments made to share — simple, honest flavours with Latin heritage

Cassava 7 Frijoles 6 Charred Tender Stem Broccoli 10

Fried Root Vegetable & Mayo Black Beans Stew with Chorizo

Patatas Bravas 7 Mac Cauliflower and Cheese 7