

MENU



LATIN TAPAS

SALSA ROJA / \$10

Charred tomatoes, coriander, chili, corn chips (gf/v/df)

FRIJOLITOS / \$12

Traditional refried beans, epazote, feta, corn chips (gf/v)

GUACAMOLE / \$14

Avocado, pico de gallo, corn chips (gf/v/df)

CRAB EMPANADAS / \$16

Traditional stuffed pastry (2) filled with crab and corn

VENEZUELAN AREPA / \$16

Corn pancake stuffed with avocado, shredded chicken and cheese (gf)

FRIED CALAMARI / \$18

Lightly fried and breaded calamari rings with chipotle mayo

CEVICHE CLASICO or SPICY / \$18

Chef's selection fish, lime, coriander, corn, kumara and red onion (gf/df)

TUNA TOSTADA / \$18

Yellowfin Tuna, guacamole, fried leek, chipotle mayo (gf/df)

DIABLA PRAWNS / \$24

Seriously spicy tiger prawns with smoked habanero (gf/df)

SHRIMP QUESADILLA / \$26.00

Grilled shrimps, molten cheese, sweetcorn, chipotle sauce and guacamole

Dessert of the day

Please ask your waiter!