

# BARBACOA

Dinner from 5.00 pm until 10.30 pm

## To Start

<b>Marinated Olives</b> Rosemary, Garlic *	50
<b>Jalapeno Chilli Croquetas</b>	55
<b>Grilled Chapa Bread</b> Roasted Garlic, Chilli, Olive Oil, Balsamic Vinegar	35
<b>Grilled Provoleta Cheese &amp; Jamon Serrano</b> *	180
<b>Beef Carpaccio</b> Smoked Tomato, Lemon, Capers, Parmesan, Mustard Sauce *	120
<b>Pan Seared Scallops</b> Spicy Green Pea Puree, Parmesan Cheese Sauce, Jamon Serrano	150
<b>Pulled Pork Quesadilla</b> Pork, Pickled Red Onion, Mozzarella	140

## Street Style

<b>Grilled Corn</b> Chipotle Mayo, Manchego Cheese, Smoked Spice *	35
<b>Braised Beef Brisket Taco</b> Chipotle & Pico De Gallo Salsa *	35
<b>Spicy Chicken Taco</b> Jalapeno Chutney, Pickled Red Onion, Tomato Salsa	35
<b>Pulled Pork Taco</b> Pickled Red Onion, Caramelized Pineapple *	35
<b>Fish Taco</b> Cabbage Slaw, Chipotle Mayo, Mango Salsa	35
<b>Cuban Pulled Pork Slider</b> Pickled Red Onion, Pickled Jalapeno, Aioli, Tomato	45
<b>Chicken Empanadita</b> Manchego Cheese, Malbec Raisin	45
<b>Prawn Empanadita</b> Goat Cheese, Pine Nuts, Prune	50
<b>Vegetable Empanadita</b> Corn, Onion, Paprika, Coriander	45

## Ceviche

<b>Spicy Peruvian Style Snapper Ceviche</b> Aji Amarillo Dressing, Cucumber, Corn Tostada *	120
<b>Tuna Veracruz Sauce</b> , Tomato, Capers, Green Olive, Avocado, Parsley, Crisp Onion (Add Chilli) *	120

## Asado/Woodfire Charcoal

<b>8 Hours Wood Fired Asado Pork 220gm</b> *	250	<b>Lamb Cutlet (Australian)</b> Mint Salsa Verde,	230	<b>Spicy Prawn</b> with Guacamole *	180
<b>Pork Spare Ribs</b> Chipotle Chilli Glaze 320gm*	200	<b>BBQ Chicken Thigh</b> Lemon, Paprika *	180	<b>Charcoal Grilled Octopus</b>	
<b>Charcoal Grilled Black Angus Beef Sirloin (Australian)</b> 220gm*	250	<b>Whole Grilled Spring Chicken</b> Mexican Rub, Parsley, Lemon *	220	with Crispy Polenta, Chorizo	170
<b>Charcoal Grilled Black Angus Beef Sirloin (Australian)</b> 450gm includes choice of Sides *	620			<b>Grilled Chorizo</b> with Red Pepper Jam or Green Chimichurri *	140

## Salads

<b>Fried Cauliflower</b> Pine Nuts, Raisins, Parsley, Cauliflower Puree, Cumin *	85
<b>Burrata Cheese</b> Tomato Dressing, Basil *	120
<b>Pickled Beetroot</b> Quinoa, Yoghurt, Raisins, Pumpkinseeds, Walnuts, Shaved Fennel, Apple, Lime Dressing *	85
<b>House Salad</b> Romaine Lettuce, Corn, Radish, Jalapeno, Feta, Capsicum *	75

## Sides

<b>Wood Fired Burnt Carrots</b> Parsley, Lemon, Maple Vinaigrette *	65
<b>Spanish Style Potatoes</b> Paprika, Garlic Aioli	60
<b>Cabbage Gratin</b> White Wine, Crème, Gruyere Cheese	75
<b>Green Beans</b> Anchovy Butter, Lemon, Oregano *	55
<b>Red Chilli Jam</b>	10

*\*Denotes food items which are gluten free (items may share same cooking equipment or oil as non-gluten free)*  
 ALL PRICES SHOWN ARE IN THOUSAND RUPIAH AND ARE SUBJECT TO 10% GOVERNMENT TAX AND 7% SERVICE CHARGE



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## Desserts

3 Hours Flan de Leche	65
White Chocolate & Honeycomb Ice Cream Sandwich	65
Gluten Free Chocolate Cake Raspberry, Caramelized Almonds*	65
Vegan Chocolate Brownie Dragon Fruit Sauce (Raw Vegan, Dairy Free)*	65
Crème Catalana *	65
Liquid Nitrogen Ice Cream - Prepared Tableside	75
<b>Dessert Tasting Plate</b>	
Tasting Plate- 3 Hours Flan, White Chocolate Sandwich, Chocolate Chilli Truffles	110
Chocolate Chilli Truffles	35

## COFFEE & DIGESTIF

Single Espresso	25	Flat White	30	Dow's Tawny Port	95	NV Sababay Ludisia, Bali, Indonesia	450/90
Double Espresso	30	Cappuccino	30	Frangelico	100	E & J VSOP Brandy, USA (45ml)	95
Long Black	30	Latte	30	Amaretto	95	Remy Martin VSOP	150
Hot Chocolate	30	Mocha Latte	30	Cointreau	95	Hennessy VSOP	150
				Baileys	95	Hennessy XO	200
				<b>Chocolate Margarita</b>	160		
				<i>Patron XO Cafe, Baileys, Chocolate Sauce, Crème de Cacao Brown</i>			

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