

BARBACOA

Dinner from 5.00 pm until 12.00 am

To Start

Marinated Olives Rosemary & Garlic*	50
Jalapeno Chilli Croquetas	55
Grilled Chapa Bread Roast Garlic, Chilli, Olive Oil	35
Grilled Provoleta Cheese & Chapa	120
Beef Carpaccio Smoked Tomato, Lemon, Capers, Parmesan, Mustard Sause*	120
Chicken Empanadita Manchego, Malbec Raisin	45
Prawn Empanadita Goats cheese, Pine Nuts, Prune	50
Vegetable Empanadita Corn & Coriander	45
Pan Seared Scallops Spicy Green Pea Puree, Parmesan Cheese Sauce, Crumbed Bacon *	150
Lightly Smoked Chicken Drumettes Wild Bush Honey, Pumpkinseed*	70

Street Style

Grilled Corn Chipotle Mayonnaise Manchego Cheese, Smoked Spice, Lime*	35
Braised Beef Brisket Taco Pico De Gallo Salsa *	35
Spicy Chicken Taco Jalapeno Chutney, Red Onion Pickle Tomato Salsa	35
Pulled Pork Taco Pickled Red Onion, Caramelized Pineapple *	35
Fish Taco Cabbage Slaw, Chipotle Mayonnaise, Mango Salsa	35
Pulled Pork Quesadilla Pork, Pickled Red Onion, Mozzarella	140
Argentinian Chorizo Slider Grilled Chorizo, Chimichurri	50
Cuban pulled Pork Slide Pickled Red Onion, Pickled Jalapeno, Aioli, Tomato	45

Ceviche

Snapper Spicy Peruvian Aji Amarillo Dressing, Cucumber, Corn Tostadas*	120
Veracruz Tuna Tomato, Capers, Green Olive, Avocado, Parsley, Crisp Onion*	120

Asado/Woodfire Charcoal

8 Hour Wood Fired Suckling Pig 220 gm *	250	Pork Spare Ribs Chipotle Chilli Glaze 320gm *	200	Spicy Prawn & Guacamole *	180
Charcoal Grilled Beef Rib Eye (Australian) 220 gm *	250	Lamb Cutlet Mint Salsa Verde Burnt Carrots *	230	Charcoal grilled Octopus	
Charcoal Grilled Black Angus Beef Rib Eye (Australian) 450gm Includes Choice of 2 Sides*	620	BBQ Chicken Thigh Lemon & Paprika *	180	Crispy Polenta, Chorizo	160
		Whole Grilled Spring Chicken Mexican Rub, Parsley, Lemon *	175	Grilled Chorizo with Red Pepper Jam or Green Chimichurri*	130

Salads

Fried Cauliflower Pine Nuts, Raisins, Parsley, Cauliflower Puree, Cumin*	85
Burrata Cheese Grilled Zucchini, Tomato Dressing & Basil*	120
Roasted beetroot Quinoa, Labne Yoghurt, Raisins, Pumpkinseeds, Walnuts	
Shaved Fennel, Apple, Lime Dressing*	85
House Salad-Romaine lettuce Grilled Corn, Radish, Jalapeno, Feta, Capsicum*	75

Sides

Wood Fired Burnt Carrots Parsley, Lemon & Maple Vinaigrette*	65
Spanish Potatoes Paprika Salt, Garlic Aioli*	60
Cabbage Gratin White Wine, Crème, Gruyere Cheese	75
Green Beans Anchovy Butter, Lemon & Oregano*	55

*Denotes food items which are gluten free

ALL PRICES SHOWN ARE IN THOUSAND RUPIAH AND ARE SUBJECT TO 10% GOVERNMENT TAX AND 7% SERVICE CHARGE

28-09-2017

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Dessert

3 Hour Flan de Leche	60
White Chocolate and Honeycomb Ice-Cream Sandwich	60
Chocolate Fondant Cake - Mascarpone, Cherry Puree, Praline *	60
Dragon Fruit Cheese Cake (Raw Vegan and Dairy Free)*	60
Crème Catalana *	60
Liquid Nitrogen Ice Cream - Prepared Tableside	70
Dessert Tasting Plate Tasting Plate- 3 Hour Flan, White Chocolate Sandwich, Chocolate Chilli Truffles	100
Chocolate Chilli Truffles *	25

COFFEE & DIGESTIF

Single Espresso	25	Flat White	30	Cockburns Tawny Port	95	NV Sababay Ludisia, Bali, Indonesia	450/90
Double Espresso	30	Cappuccino	30	Frangelico	100	Beehive VSOP Brandy, France (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
				Chocolate Margarita	160		
				<i>Patron XO Cafe, Baileys, Chocolate Sauce, Crème de Cacao Brown</i>			

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