

ASADO

EL PRIMO \$150 PP

ONLY SUITABLE FOR GROUPS OF 4+



Tapas ~ individual starters

Ostra: Pacific Oysters, guindilla & shallot dressing, lemon

Empanada de humita: Grilled corn, Manchego, cumin, smoked chilli

Vieira: Baked half shell scallop, Galician butter

Raciones ~ small share dishes

Ceviche de trucha: Ocean trout, celeriac tigers' milk, pickled kohlrabi, smoked Avruga caviar, puffed corn & coriander

Tira de asado: O'Connor's (VIC) Argentinian style short rib

Parrilla ~ shared mains

Ojo de bife: 30 days dry aged O'Connor Angus MS5 rib- eye

Cochinillo: Western Plains pork slow-cooked over the fire pit

Acompañamientos ~ shared sides

Papas bravas: Hand cut potatoes, salsa brava, aioli, oregano

Lechuga: Mixed leaf salad, pickled fennel, crispy chickpeas, parsley, citrus dressing

Postre ~ individual dessert

Alfajor helado: Dulce de leche parfait, shortbread crumb, chocolate fudge sauce

Designed to be shared for 4 or more people**
Note: if you book for a group of 3 or less your booking will default to a la carte and the deposit of \$150 will be taken off the bill.