

ASADO

ASADO SET MENU

120 P/P



Tapas ~ individual starters

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

Boquerón: Yurrita white anchovy, cultured cream & tomato on garlic toast

Raciones ~ share dishes

Tartare: Sher Wagyu (VIC) eye round, 7 day dry aged, egg yolk, pickled cucumber, wholegrain mustard & potato crisps

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

Parrilla ~ shared mains

Picanha: Black Opal (VIC)F1 Wagyu rump cap MS6+

Acompañamientos ~ shared sides

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

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

Postre ~ shared dessert

Flan: Dulce de leche crème caramel, salted peanut praline

Paired wines available