

STARTERS

BITES - SALADS - EMPANADAS

RIVIERA SALAD

Artichokes, Seared Tuna, Anchovy, Tomato,
Cucumber, Mesclun, Black Olives & Celery (GF)

CAESAR SALAD

Romaine Lettuce, Chicken Breast, Beef Bacon,
Anchovy, Bread Crumb, Mollet Eggs & Parmesan (D)

BURRATA SALSA VERDE

Burrata Cheese, Salsa Verde, Grape, Almond,
Lemon Confit & Roquette Leaves (GF) (V) (D)

WATERMELON SALAD

Avocado, Cucumber, Green Apple, Feta, Red Onion,
Pistachio, Avocado Oil & Coriander (V) (GF) (D) (N)

ARTICHOKE SALAD

Artichoke Carpaccio, Roquette Leaves, Parmesan,
Olives, Capers & Basil Oil (V) (D) (GF)

SEABREAM CEVICHE

Coconut Leche de Tigre, Corn, Sweet Potato,
Red Onion & Toasted Buckwheat (GF)

TUNA CRUDO

Raw Bluefin Tuna, Pistachio Gomasio, Ponzu Gel,
Olive Oil, Soya Sauce, Bottarga & Herbs (GF) (N)

TUNA TARTARE

Raw Bluefin Tuna, Black Sesame Dressing,
Grain Mustard, Olive Oil, Lime & Crudites (GF)

PRAWNS AL AJILLO

Sautéed Prawns, Garlic, Smoked Paprika Oil,
Chilli & Lemon Sauce (SF) (GF)

FRIED CALAMARI

Breaded & Fried Calamari, Coriander Mayonnaise
& Pickles (SF) (D)

BEEF DE LOMO TARTARE

Hand-cut Beef Tenderloin, Chimichurri Mayonnaise,
Hazelnut, Egg Yolk Confit & Condiments (GF) (D) (N)

EMPANADAS DE CARNE

Fried Dough Filled with Braised Meat, Confit Onion & Spices (D)

LA PARRILLA GRILL

OUR MEAT CUTS & FISH ARE SERVED WITH ROASTED SWEET POTATO

LOBSTER LINGUINE

Lobster Bisque, Tomato & Basil (D) (S)

BLUEFIN TUNA STEAK "A LA PLANCHA" 200gm

Mediterranean Bluefin Tuna, Black Sesame Dressing

SEABASS FILLET 200GM

Mediterranean Char-Grilled Sea Bass, Verde Sauce (GF)

Wooden Fire-Grilled Lobster

Grilled with Herbs, Seaweed & Chimichurri Sauce (SF)

Tiger Giant Prawns

Grilled Mediterranean Giant Prawn,
Criolla & Lemon Mayonnaise (SF)

Grilled Octopus

Octopus, Criolla Sauce, Paprika Mayonnaise & Mix Leaves (SF)

AUSTRALIAN WAGYU BEEF

350 days Grain-fed, Marble 4/5 served with Chimichurri & Foyot Sauce (GF)

OJO DE BIFE - RIB EYE 300GM

BIFE DE LOMO - TENDERLOIN 250gm

BIFE DE CHORIZO - STRIPLOIN 300gm

GRILLED RACK OF LAMB

Australian Lamb Chop & Chimichurri Sauce (GF)

YELLOW FARM BABY CHICKEN

Grilled and Served with Barbecue Sauce (D) (GF)

SURF & TURF

Grilled Australian Wagyu Beef Tenderloin,
Half Lobster, Corn & Sriracha Sauce (SF) (D)

HAMBURGUESA GAUCHO

Australian Beef Patties, Chimichurri Mayonnaise, Provoleta Cheese,
Beef Bacon, Onion Pickle, Lettuce & Hand Cuts Fries (D)

GRILLED LEEKS

Green Apple, Lemon Confit, Parsley,
Sweet & Sour Dressing (V) (GF) (N)

TO SHARE

ROYAL SEAFOOD PLATTER

Half Lobster, 1/2 Douzaine Oysters No.3, Pink Prawns,
Clams & Mussels Served with Seaweed Chimichurri,
Cocktail Sauce & Shallot Vinegar (SF) (GF)

MIX GRILL SEAFOOD PLATTER

Grill Seabass, Giant Prawns, Calamari, Tuna Steak,
Paprika Mayonnaise & Hand Cut French Fries (SF) (GF)

PAELLA

Bomba Rice, Seabass Fillet, Clams, Mussels,
Beef Chorizo, Chicken, Piquillos & Lemon (SF) (GF)

TOMAHAWK 350 DAYS GRASS-FED 1.2kg

Australian Wagyu Tomahawk, Marble 4/5

OUR DAILY FISHERMAN'S CATCH SIMPLY GRILLED

SIDE ORDERS

Hand Cuts Fries & Pimientos del Padron (V)

Green Beans & Toasted Pistachio (N) (V)

Grilled Corn & Cumin Butter (D) (GF) (V)

Caramelized Onions, Walnuts & Dates (N) (GF) (D)

Escalivada, Eggplant, Onion, Red Bell Peppers & Tomato (GF) (V)