

PALERMO

'LA NOCHE ES JOVEN' ~ THE NIGHT IS YOUNG ~



Our sharing style menu emphasises the simplicity of Argentine cooking, by grilling the finest meats atop the glowing red coals of our custom built Parrilla (charcoal grill). This classic style, combined with slow cooking meats 'A La Cruz' over a wood fired pit, infuses our product with that iconic Argentinian flavour.

We look forward to sharing our passion for food and wine with you, along with our memories of Buenos Aires and Argentina.



~ Please Note ~

ALL EFTPOS transactions will incur a surcharge, in addition to the final bill.

On Weekends bookings will incur a 10% surcharge & Eftpos surcharge in addition to the final bill

Public holidays will incur a 15% surcharge & Eftpos surcharge in addition to the final bill

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MÁS PEQUEÑO ~ SMALL

Ostras:

Freshly shucked oysters with a condiment of your choice 6.5 each
~ Fresh lemon
~ Smoked tomato granita
~ Housemade hot sauce

Focaccia: Sourdough focaccia with whipped butter 7

Empanada: Traditional Argentine fried pastry

~ Braised beef, guindillas, provolone & silverbeet 7.5 each
~ Eggplant, chimichurri, smoked scamorza 7.5 each

Croqueta: Cacio e Pepe croquette, garlic aioli 7 ea

Anchoa: Anchovy, potato rosti, herb salsa, shallots 9 ea

Crudo: Raw Ocean Trout, tigers milk, BBQ corn, coriander 28

Tartar: Raw beef, pickled cabbage, horseradish cream, sesame lavosh 26

Provoleta: Provolone cheese, semi dried tomato salsa, rosemary infused honey 19

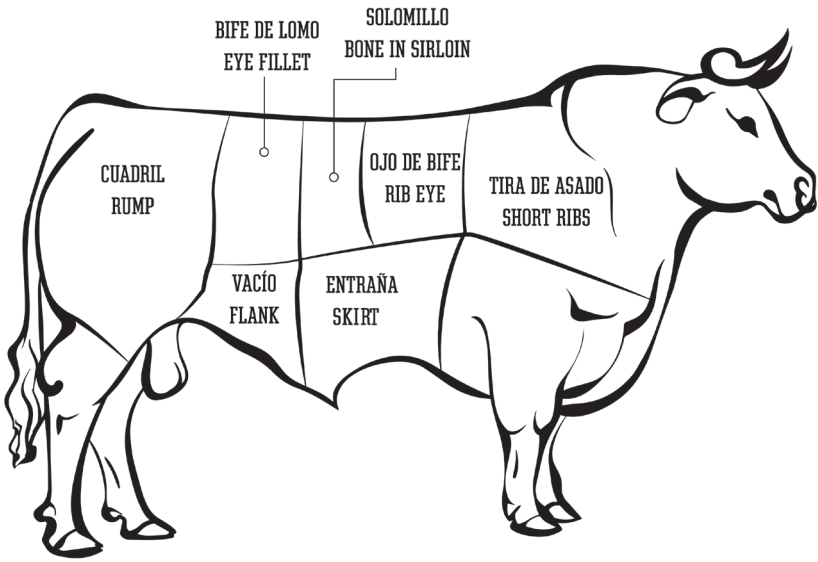
Plato de Picada: Cured meats served with bread & pickles

~ House made Capocollo 80g 19
~ House made Bresaola MB9+ 80g 24
~ Salami of the day 80g 22
~ All three cured meats 60

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PARRILLA ~ CHARCOAL GRILL

Chorizo: Pork & paprika sausage	17
Morcilla: Spiced black sausage	17
Tira de Asado: O'Connor's premium pasture fed beef short ribs	43
Langostino: Grilled King prawn, garlic butter, fermented chilli	17 ea



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PARRILLA PRINCIPAL CHARCOAL GRILL MAINS



Pescado: Market fish of the day		MP
Pollo alla Diavola: Free range half chicken, pepper & lemon		42
Cuadril de Cordero: Pasture fed lamb rump, marinated in chipotle & coriander	300g	46
Vacio: Pure Black barley fed flank steak MB5	250g	45
Entraña: Black opal skirt steak MB6-7	300g	58
Cuadril: Sher Wagyu Eye Rump MB9+	300g	68
Lomo: O'Connor's premium pasture fed eye fillet	250g	78
Bife: O'Connor's premium pasture fed scotch fillet	400g	79
Ojo de Bife: O'Connor's premium pasture fed rib eye	500g	115
Ñoqui: Ricotta Gnocchi, pumpkin puree, goats feta, spiced pine nuts		35



ACOMPAÑAMIENTOS ~ SIDES

Ensalada: Mixed leaves, candied walnuts, cider vinegar dressing, pickled apple		14
Calabacita: Grilled heirloom zucchini, smoked ricotta, basil & almonds		16
Zanahorias: Roasted carrots, macadamia puree, sherry glaze, brown butter		15
Papas: Fried potatoes, salsa rossa, pickled red onion		15

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POSTRES & DIGESTIVOS ~ DESSERTS & DIGESTIVES

Alfajor: Traditional shortbread cookie filled with dulce de leche	7
Flan: Dulce de leche crème caramel, salted peanut praline	18
Membrillo Escalfado: Malbec poached quince, ginger chantilly, pistachio cookie	17
Tiramisu: Mascarpone, cremovo, dark chocolate	17
Affogato: Espresso, house-made vanilla ice cream, choice of liqueur	19

Digestivos Recomendados

<i>2002 Toro Albala Gran Reserva Pedro Ximénez, Montilla-Moriles, Spain</i>	20/125
<i>MV Inkwell "Sweet Jane" Fortified Viognier McLaren Vale, SA</i>	25
<i>Piedra Negra Pasitea Late Harvest Pinot Gris, Valle de Uco, Mendoza</i>	15/76
<i>2015 Salatin Piera Dolza, Veneto Italy</i>	27
<i>Amaro montenegro, Bologna, Italy</i>	11
<i>Silvio Carta Ricetta Liomoncello, Sardinia, Italy</i>	14
