



PALERMO

~ OUR SHARING STYLE MENU FOCUSES ON THE SIMPLICITY OF ARGENTINE COOKING ~

MÁS PEQUEÑO ~ SMALL




Focaccia: Sourdough focaccia with whipped butter	7
Empanada: Traditional Argentine fried pastry ~ Braised beef, guindillas, provolone & silverbeet	7.5 ea
~ Eggplant, chimichurri, smoked scamorza	7.5 ea
Croqueta: Cacio e Pepe croquette, garlic aioli	7ea
Anchoa: Anchovy, potato rosti, herb salsa, shallots	9 ea
Burrata: Burrata, preserved peach, basil, sourdough crisps	26
Crudo: Raw Ocean Trout, tiger's milk, BBQ corn, coriander	28
Tartae: 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	60



POSTRES ~ DESSERTS

Alfajor: Traditional shortbread cookie filled with dulce de leche	7
Flan: Dulce de leche crème caramel, salted peanut praline	18
Agromi Semifreddo: Limoncello parfait, raspberry, pink peppercorn meringue	19
Tiramisu: Mascarpone, cremovo, dark chocolate	17
Affogato: Espresso, house-made vanilla ice cream, choice of liqueur	19


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
Calamari: BBQ calamari, caper and lemon salsa, herbs	29

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
Bife: O'Connor's premium pasture fed scotch fillet	400g	79
Lomo: O'Connor's premium pasture fed eye fillet	250g	78
Ojo de Bife: O'Connor's premium pasture fed rib eye	500g	115
Ñoqui: Ricotta Gnocchi, pumpkin puree, goats feta, spiced pine nuts		35



~ ALL MEATS ARE CARVED TO SHARE ~

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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Weekend bookings will incur a 10% surcharge | Public holidays will incur a 15% surcharge