

Pan ***(Bread)***

DE LA CASA	<i>Ciabatta rolls ovenbaked</i>	<i>.80c per roll</i>
GARLIC	<i>Grilled ciabatta topped with olive oil, oregano, garlic & parsley</i>	<i>5.50</i>
SPANISH	<i>Grilled ciabatta topped with a homemade tomato sauce, basil, garlic & parsley</i>	<i>6.50</i>

Condimentos ***(Condiments)***

CHILLIES JULIA	<i>Fresh chilli, garlic, ginger & coriander & extra virgin olive oil</i>	<i>4.50</i>
ALLIOLI	<i>A rustic homemade garlic mayonnaise from Catalonia Spain – delicious!</i>	<i>4.50</i>
OLIVES	<i>Norberto's special marinated Kalamata olives</i>	<i>4.50</i>
NORBERTO'S CHIMICHURRI	<i>A traditional Argentinian savoury sauce of olive oil, lemon juice, garlic & fennel used and as basting sauce for everything that is charcoal grilled</i>	<i>no charge</i>
PEPPERONATA	<i>Eggplant, capsicum and zucchini roasted And marinated in truffel oil and garlic Beautiful with our breads and allioli ... mmm!</i>	<i>6.50</i>

Sopa ***(Soup)***

SOPA DEL DIA	<i>Ask for the Chef's Special</i>	<i>10.50</i>
SOPA DEL PESCADOR	<i>Rustic bouillabase style fish soup with saffron, crab, mussels, octopus, calamari, fish, oysters & prawns</i>	<i>22.50</i>

Ensaladas ***(Salads)***

MIXTA	<i>Mixed lettuce, tomatoes, Spanish onion, Kalamata olives, continental cucumber with an olive oil and balsamic vinegar dressing</i>	9.90
ROQUEFORT	<i>A Moorish salad of mixed lettuce, croutons, imported top grade French Roquefort cheese, roasted Californian walnuts, olive oil, balsamic vinegar and fresh cream</i>	17.90
ARGENTINIAN PALMITOS	<i>Imported tender palm hearts with mixed lettuce, Spanish onion, extra virgin olive oil, balsamic vinegar and a traditional Argentinian "gulf" sauce. Exquisite!</i>	17.90
GREEK SALAD	<i>Mixed lettuce with Kalamata olives, Spanish onion, tomatoes, cucumber & fetta cheese marinated in olive oil and oregano & served A balsamic vinegar & olive oil dressing</i>	17.90

Primer Plato
(Entrée)

<i>TAPAS</i>	<i>Choose a selection of our entrees below for an exquisite tapas plate</i>	
<i>TORTILLA</i>	<i>Prawn and Springs Smoked Salmon Omelette</i>	<i>15.90</i>
<i>HONGOS</i>	<i>Swiss brown mushrooms charcoal grilled & topped with pesto, garlic, fresh chilli & truffle oil</i>	<i>15.90</i>
<i>PROVOLONE PICCANTE</i>	<i>Argentinian aromatic speciality dish of imported Provolone Picante cheese charcoal grilled & topped with olive oil and oregano</i>	<i>18.90</i>
<i>SALMON AHUMADO</i>	<i>Springs smoked salmon served with capers, Spanish onion, allioli and fresh lemon</i>	<i>13.90</i>
<i>MORSILLA ESPANOL</i>	<i>Norberto's own gourmet recipe of black pudding recipe stuffed with walnuts & sultanas charcoal grilled & served on sizzler plate with tomatoes and Spanish onion An Argentinian speciality!</i>	<i>18.90</i>
<i>RINONES a la RIOJANA</i>	<i>Panfried kidneys flambeed with sherry, garlic & onions - For the connoisseurs!</i>	<i>14.90</i>
<i>CHORIZO CAMPERO</i>	<i>Norberto's own family recipe of Argentinian style sausage charcoal grilled & basted with "chimichurri"</i>	<i>18.90</i>
<i>JAMON CERRANO</i>	<i>Imported Spanish prosciutto served with salad – exquisite Mediterranean flavours!</i>	<i>18.90</i>
<i>EMPANADAS</i>	<i>Homemade Argentinian style pastry</i>	<i>13.90</i>
<i>(when available)</i>	<i>SEAFOOD (filled with mixed seafood, tomatoes, Spanish paprika, sultanas, garlic & onions) or BEEF (filled with minced beef, garlic, sultanas, Green olives, cumin seed & sliced boiled egg) A traditional Argentinian delicacy!</i>	

Pescados **(Seafood)**

All our seafood is sourced from South Australia

OSTRAS (Oysters)

NATURAL <i>(Local first grade served with fresh lemon)</i>	<i>½ dozen</i>	<i>19.00</i>	<i>1 dozen</i>	<i>29.90</i>
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PATRICIA <i>(Double smoked bacon, ginger, tomato, chilli & cream – our signature dish!)</i>	<i>½ dozen</i>	<i>22.90</i>	<i>1 dozen</i>	<i>35.90</i>
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GAMBAS (1st grade fresh S.A Prawns)

<i>Fresh whole prawns charcoal grilled basted with chimichurri & served with lemon</i>	<i>Entrée</i>	<i>23.50</i>	<i>Main Course</i>	<i>42.90</i>
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GARLIC <i>Whole prawns panfried with chilli, garlic & olive oil</i>	<i>Entrée</i>	<i>23.50</i>	<i>Main Course</i>	<i>42.90</i>
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PULPO (S.A. Octopus)

<i>(When available) Octopus tentacles charcoal grilled basted with chimichurri & served with fresh lemon</i>	<i>Entrée</i>	<i>24.50</i>	<i>Main Course</i>	<i>42.90</i>
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CALAMARES (Calamari)

<i>Tender SA calamari charcoal grilled Basted with “chimichurri” & served with fresh lemon</i>	<i>Entrée</i>	<i>21.90</i>	<i>Main Course</i>	<i>41.90</i>
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CANGREJOS (SA Blue Swimmer Crabs)

CHILLI CRABS <i>Whole SA Blue Swimmer crabs panfried with glazed onions, tomatoes, garlic, basil, chilli & parsley</i>	<i>Entrée</i>	<i>21.90</i>	<i>Main Course</i>	<i>41.90</i>
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ALMEJAS PROVENÇAL (Mussels)

<i>S.A. Black Mussels panfried with garlic, chilli, onions, tomatoes & flambéed with sherry</i>	<i>Entrée</i>	<i>\$21.90</i>	<i>Main Course</i>	<i>31.90</i>
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VONGOLE CATALAN (Cockles)

<i>(When available) S.A. cockles panfried with tomatoes, garlic, onions, anchovies & chilli</i>	<i>Entrée</i>	<i>\$21.90</i>	<i>Main Course</i>	<i>29.90</i>
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PESCADO de DIA (Fish of the day)

Chef's selection of fish charcoal grilled or ovenbaked with the Chef's special sauce

Market Price

Pescados (continued...)

PARRILLADA de PESCADO ***(Fish Grill for 2)***

Market Price

Entrée dish of Mussels Provencal then followed by the Chef's selection of seafood charcoal grilled (crabs, octopus, prawns, calamari, pieces of fish garnish with fresh natural oysters) served on an authentic charcoal grill

MAR Y MONTANA ***(Sea & Mountain)***

Chef's selection of crabs, oysters, mussels, cockles octopus, prawns, fish, calamari and chicken ovenbaked with tomatoes, garlic, onion, & saffron - a feast for a king!

54.90

PAELLA del REY (Minimum of 2 people) ***(When available)***

Market Price

A very Provencal and rustic dish from the North of Spain. Chef's selection of seafood, shellfish, chorizo, chicken, garlic, capsicum, onion, saffron, green beans, peas, spring onions, fish stock and rice oven baked to perfection, Norberto's speciality dish!

SARZUELA for TWO (Minimum of two people)

(A Spanish dish for the Aristocrats!)
A selection seafood including crabs, mussels, cockles, prawns, calamari, octopus, fish, ovenbaked in fish stock with saffron, herbs and spices

Market Price

Segundo Plato ***(Second Plate)***

All our charcoal grilled fish, meat and game are basted with Norberto's exclusive "Chimichurri" (a traditional Argentinian savoury sauce of olive oil, lemon juice, garlic & fennel) which he brought to South Australia in the early 1980's and is still relished by his adoring public! There are two flavours – savoury and hot, which are on the table for your selection.

<i>POLLO A LA PARRILLA CON LIMON</i>	<i>Charcoal grilled ½ free range chicken basted with chimichurri and served with fresh lemon</i>	<i>39.90</i>
<i>PATO AL HORNO CON SALSA DE CALVADOS</i>	<i>Half a boned duck flambeed in Calvados (a French apple liqueur cognac) & oven baked in a homemade fruit stock to a glazed finish The best duck in town!</i>	<i>55.90</i>
<i>LECHON PEQUENO</i>	<i>Succulent pork chops (belly or rib) oven baked and basted with the Chef's port, marsala & honey glaze</i>	<i>38.90</i>
<i>CORDERITO A LA PARRILLA</i>	<i>Young lamb chops (leg & loin chops) basted with chimichurri charcoal grilled and served with fresh lemon & rosemary</i>	<i>39.90</i>
<i>CABRITO LECHAL (when available)</i>	<i>Slowly cooked whole baby goat leg charcoal grilled & basted with chimichurri</i>	<i>79.90</i>
<i>GOAT CATALAN</i>	<i>Rack of goat ribs oven baked with tomatoes, garlic, onions, capsicum, celery, chilli & juniper berries A rustic Spanish recipe from Catalonia</i>	<i>49.90</i>

***ALL MAIN COURSES ARE SERVED WITH STIR FRIED
VEGETABLES & SPANISH CHIPS***

Churrascos

(Steak)

ALL STEAKS ARE AGED ON THE PREMISES FOR A MINIMUM OF THREE WEEKS & INCLUDES GRAIN & GRASS FED, MSA & WAGYU. NORBERTO SELECTS HIS MEAT FROM CATTLE GROWERS IN SOUTH AUSTRALIA WHERE THERE IS A NEW GENERATION OF CROSS BREEDING TAKING PLACE INVOLVING BLACK ANGUS, LIMOUSINE, CHAROLAIS & MURRAY GREY

BIFE ANCHO <i>(Scotch)</i>	Black Angus marbled Scotch Fillet charcoal grilled	250gm	36.50	400gm	54.90
SOLOMILLO <i>(Fillet)</i>	Fillet steak charcoal grilled	250gm	36.90	350gm	55.90
CHURRASCO GRAND <i>(Rump)</i>	Rump steak charcoal grilled	500gm	41.90	700gm	52.90
ENTRECOTE <i>(Porterhouse)</i>	Porterhouse on the bone charcoal grilled	300gm	32.90	600gm	55.90
CHULETON ALPINO <i>(T-Bone)</i>	Top quality marbled aged T-Bone			1 Kg	71.90
				800gm	47.90
				500gm	39.90
RIB EYE <i>(Scotch on the bone)</i>	Succulent scotch fillet on the bone aged to perfection charcoal grilled & topped with broccolini & garlic			700gm	69.90
				500gm	48.90
				300gm	34.90
PARRILLADA MIXTA <i>(Minimum of 2)</i> <i>Approx 1 kg per person</i>	Meat Grill for Two <i>Chef's selection of lamb, pork, black pudding, chicken, kidneys, spicy Argentinian sausage, and pinchitos served on a charcoal grill</i> <i>A traditional Argentinian feast!</i>				56.90 per person

Salsa (Sauces)

CHARCOAL PRAWNS	Whole prawns charcoal grilled or panfried with chilli, garlic & olive oil	11.90
HONGOS FRESCOS <i>(Mushrooms)</i>	Swiss brown & porcini mushrooms panfried in garlic, olive oil, truffle oil, & cream <i>An exquisite combination of earthy flavours</i>	7.90
GREEN PEPPERCORN	Glazed onions, green peppercorns, truffle oil, saffron, Szechwan pepper, brandy & cream	7.90
CAFÉ PARIS	A exotic butter with truffle oil, porcini mushrooms <i>Spanish paprika, garlic & parsley</i>	3.90

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Dulces
(Desserts)

<i>CRÈME BRULEE</i>	<i>A Spanish “masterpiece”!</i>	<i>14.90</i>
	<i>Crème Brulee with caramalised strawberries & vanilla bean icecream</i>	<i>18.90</i>
<i>FIGS de BUENOS AIRES</i>	<i>Turkish figs marinated in Nocello & rum, stuffed with Californian walnuts & served with baileys & scorched almond ice cream</i>	<i>14.90</i>
<i>CHOCOLATE del TANGO ARGENTINO</i>	<i>A rich Swiss Callabauet chocolate cake with roasted hazelnuts, topped with a rich chocolate genache & served with cream A real delicacy!</i>	<i>16.90</i>
<i>COPA HELADA A la KEITH</i>	<i>A delicious dessert of vanilla bean ice cream served with either Tia Maria or Scotch topped with roasted almonds & hazelnuts and Swiss chocolate chips A very popular dessert in Argentina!</i>	<i>16.90</i>
<i>RUM BANANAS</i>	<i>Bananas flambeed in rum, sugar, marinated sultanas, mixed roasted nuts & served with ice cream</i>	<i>market price</i>
<i>HELADOS</i>	<i>A selection of homemade ice creams</i>	<i>10.90</i>
<i>CHEESE PLATTER (Min of 2)</i>	<i>A selection of local & imported Cheese</i>	<i>24.90</i>

Café/Tea

<i>AFFOGATO</i>	<i>A delicious combination of vanilla bean Icecream, frangelico and a short black “The essence of a good time”</i>	<i>14.90</i>
<i>CAFÉ A LA BORGES</i>	<i>Long black with a dash of French cognac</i>	<i>8.00</i>
<i>CAFÉ PAULISTA</i>	<i>Long topped with Chantilly cream, & sprinkled with Swiss chocolate chips</i>	<i>4.50</i>
<i>CAFÉ DE JUANA</i>	<i>Long black served with café liqueur</i>	<i>8.00</i>
<i>CAPPUCCINO, ESPRESSO, LONG BACK, MACCHIATO</i>		<i>3.90</i>
<i>TEA</i>	<i>English breakfast, Earl grey, Oolong, Jasmine, Green tea, Peppermint & Chamomile</i>	<i>3.90</i>
<i>MATE COCIDA</i>	<i>Argentinian tea served with or without milk A great digestive tea full of antioxidants!</i>	<i>3.00</i>