

### ***Dan (Bread)***

<b>DE LA CASA</b>	<i>Ciabatta rolls ovenbaked 2<sup>nd</sup> order</i>	<i>no charge .60c per serve</i>
<b>GARLIC</b>	<i>Grilled ciabatta topped with olive oil, oregano, garlic &amp; parsley</i>	<i>4.90</i>
<b>SPANISH</b>	<i>Grilled ciabatta topped with a homemade tomato sauce, basil, garlic &amp; parsley</i>	<i>5.90</i>

### ***Condimentos (Condiments)***

<b>CHILLIES JULIA</b>	<i>Fresh chilli, garlic, ginger &amp; coriander &amp; extra virgin olive oil</i>	<i>no charge</i>
<b>ALLIOLI</b>	<i>A rustic homemade garlic mayonnaise from Catalonia</i>	<i>no charge</i>
<b>NORBERTO'S CHIMICHURRI</b>	<i>A traditional Argentinian savoury sauce of olive oil, lemon juice, garlic &amp; fennel used and as basting sauce for everything that is charcoal grilled</i>	<i>no charge</i>

### ***SOPA (Soup)***

<b>SOPA DEL DIA</b>	<i>Ask for the Chef's Special</i>	<i>9.50</i>
<b>SOPA DEL PESCADOR</b>	<i>Rustic bouillabase style fish soup with saffron, crab, mussels, octopus, calamari, fish, oysters &amp; prawns</i>	<i>21.90</i>

## ***Ensaladas (Salads)***

<b>MIXTA</b>	<i>Mixed lettuce, tomatoes, Spanish onion, black olives, continental cucumber with an olive oil and balsamic vinegar dressing</i>	<b>10.90</b>
<b>ROQUEFORT</b>	<i>A Moorish salad of mixed lettuce, croutons, imported top grade Italian Roquefort cheese, roasted Californian walnuts, olive oil, balsamic vinegar and fresh cream</i>	<b>16.90</b>
<b>ARGENTINIAN PALMITOS</b>	<i>Imported tender palm hearts with lettuce, Spanish onion, extra virgin olive oil, balsamic vinegar and a gulf sauce. An Argentinian tradition.</i>	<b>15.90</b>

## ***Primer Plato (Entrée)***

<b>TAPAS</b> <i>(Minimum of 2 people)</i>	<i>A selection of “Argentinian” style tapas chosen from the selection below prepared (“a la carte”) – a minimum of 4 dishes!</i>	<b>\$16.50 per choice</b>
<b>TORTILLA</b>	<i>Prawn and Springs Smoked Salmon Omelette</i>	<b>21.90</b>
<b>HONGOS</b>	<i>Charcoal grilled Swiss brown mushrooms topped with pesto, garlic, fresh chilli &amp; truffle oil</i>	<b>17.90</b>
<b>PROVOLONE PICCANTE</b>	<i>Argentinian aromatic speciality dish of imported Provolone Picante cheese charcoal grilled &amp; topped with olive oil and oregano</i>	<b>18.90</b>
<b>SALMON AHUMADO</b>	<i>Springs smoked salmon served with capers, Spanish onion, allioli and fresh lemon</i>	<b>18.90</b>
<b>CODORNISES</b>	<i>Country grown quail charcoal grilled &amp; basted with a port, marsala and honey glaze</i>	<b>18.90</b>
<b>MORSILLA ESPANOL</b>	<i>Norberto’s own gourmet black pudding recipe stuffed with walnuts &amp; sultanas charcoal grilled &amp; served on sizzler plate with tomatoes and Spanish onion</i>	<b>18.90</b>
<b>RINONES a la RIOJANA</b>	<i>Panfried kidneys flambeed with sherry, garlic &amp; onions - For the connoisseurs!</i>	<b>18.90</b>
<b>CHORIZO CAMPERO</b>	<i>Norberto’s own family recipe of Argentinian style sausage charcoal grilled &amp; basted with “chimichurri”</i>	<b>18.90</b>
<b>JAMON CERRANO</b>	<i>Authentic Spanish prosciutto imported from Spain served with salad – exquisite Mediterranean flavours!</i>	<b>18.90</b>
<b>EMPANADAS</b> <i>(when available)</i>	<i>Homemade Seafood or Beef empandas (Argentinian pastry) filled with either mixed seafood or minced beef. A traditional Argentinian delicacy!</i>	<b>18.90</b>

## ***Pescados (Seafood)***

*All our seafood is sourced from South Australia*

### ***OSTRAS (Oysters)***

#### ***NATURAL***

*(Local first grade served with fresh lemon)*

*½ dozen 17.00 1 dozen 29.00*

#### ***PATRICIA***

*(Double smoked bacon, ginger, tomato, chilli & cream – our signature dish!)*

*½ dozen 20.00 1 dozen 32.00*

### ***GAMBAS (1<sup>st</sup> grade fresh S.A Prawns)***

*Fresh whole prawns charcoal grilled basted with chimichurri & served with lemon*

*Entrée 19.90 Main Course 35.90*

#### ***GARLIC***

*Whole prawns panfried with chilli, garlic & olive oil*

*Entrée 19.90 Main Course 35.90*

### ***PULPO (S.A. Octopus)***

*(When available)*

*Octopus tentacles charcoal grilled basted with chimichurri & served with fresh lemon*

*Entrée 21.90 Main Course 39.90*

### ***CALAMARES (Calamari)***

*Tender SA calamari charcoal grilled Basted with “chimichurri” & served with fresh lemon*

*Entrée 17.90 Main Course 35.90*

### ***CANGREJOS (SA Blue Swimmer Crabs)***

#### ***CHILLI CRABS***

*Whole SA Blue Swimmer crabs panfried with glazed onions, tomatoes, garlic, basil, chilli & parsley*

*Entrée 17.90 Main Course 34.90*

### ***ALMEJAS PROVENCAL (Mussels)***

*S.A. Black Mussels panfried with garlic, chilli, onions, tomatoes & flambéed with sherry*

*Entrée \$17.90 Main Course 26.90*

### ***VONGOLE CATALAN (Cockles)***

*(When available)*

*S.A. cockles panfried with tomatoes, garlic, onions, anchovies & chilli*

*Entrée \$16.90 Main Course 24.90*

### ***PESCADO de DIA (Fish of the day)***

*Chef's selection of fish charcoal grilled or*

*Market Price*

## ***Pescados (continued...)***

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

***Market Price***

*Entrée dish of Mussels Provençal 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!*

***44.90***

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

***Market Price***

*A very Provençal 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 "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 our adoring public! There are two flavours – savoury and hot, which are on the table for your selection.*

<b><i>POLLO A LA PARRILLA CON LIMON</i></b>	<i>Charcoal grilled chicken basted with chimichurri and served with fresh lemon</i>	<b><i>30.50</i></b>
<b><i>PATO AL HORNO CON SALSA DE CALVADOS</i></b>	<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>	<b><i>44.90</i></b>
<b><i>LECHON PEQUENO</i></b>	<i>Succulent pieces of pork oven baked in the Chef's special glaze</i>	<b><i>29.90</i></b>
<b><i>CORDERITO A LA PARRILLA</i></b>	<i>Young lamb basted with chimichurri charcoal grilled and served with fresh lemon &amp; rosemary</i>	<b><i>29.90</i></b>
<b><i>CABRITO LECHAL (when available)</i></b>	<i>Slow cooked whole baby goat leg basted with chimichurri charcoal grilled</i>	<b><i>49.90</i></b>
	<i>Goat ribs oven baked with tomatoes, garlic, onions, capsicum, celery, chilli &amp; juniper berries</i>	<b><i>36.90</i></b>

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

## ***Churrascos (Steak)***

*All of our meat is handpicked by Norberto from selected farms in South Australia where there is a new generation of cross breeding taking place involving Black Angus, Limousine, Charolais and Murray Grey. The meat is aged on the premises for a minimum of 5 weeks and includes both grain and grass fed. With over 46 years as a Chef in three continents Norberto is committed to providing quality product.*

***ALL OUR STEAKS ARE BASTED WITH CHIMICHURRI,  
TOPPED WITH FRESH GARLIC & PARSLEY AND SERVED WITH STIR-FRIED  
VEGETABLES AND SPANISH CHIPS***

<b><i>BIFE ANCHO</i></b>	<b><i>Black Angus marbled Scotch Fillet (approx 420g) charcoal grilled</i></b>	<b><i>49.90</i></b>
<b><i>SOLOMILLO</i></b>	<b><i>Fillet steak (approx 320g) charcoal grilled</i></b>	<b><i>44.90</i></b>
<b><i>CHURRASCO GRANDE</i></b>	<b><i>Rump steak (approx 600-700g) charcoal grilled</i></b>	<b><i>44.90</i></b>
<b><i>ENTRECOTE</i></b>	<b><i>Porterhouse on the bone (approx 600g) charcoal grilled</i></b>	<b><i>47.90</i></b>
<b><i>CHULETON AI PINO</i></b>	<b><i>Top quality marbled aged T-Bone</i></b>	<b><i>1 Kg (approx) 65.90 800g (approx) 49.90</i></b>
<b><i>PARRILLADA MIXTA</i></b>	<b><i>Meat Grill for Two (Minimum of 2 persons) Chef's selection of lamb, pork, black pudding, chicken, kidneys, spicy Argentinian sausage, sweet breads and steak served on a charcoal grill (Approx 1kg per person) A traditional Argentinian feast!</i></b>	<b><i>49.90 per person</i></b>

## ***Salsa (Sauces)***

<b><i>CHARCOAL PRAWNS</i></b>	<b><i>Whole prawns charcoal grilled &amp; basted with, chimichurri</i></b>	<b><i>16.00</i></b>
<b><i>HONGOS FRESCOS (Mushrooms)</i></b>	<b><i>The Chef's special sauce of porcini &amp; Swiss brown mushrooms panfried in garlic, truffle oil, olive oil &amp; cream An exquisite combination of earthy flavours!</i></b>	<b><i>7.50</i></b>
<b><i>GREEN PEPPERCORN</i></b>	<b><i>Glazed onions, green peppercorns, Szechwan pepper, brandy &amp; cream</i></b>	<b><i>7.00</i></b>

## ***Dulces (Desserts)***

<b>CRÈME BRULEE</b>	<i>A Spanish “masterpiece”!</i>	<b>15.50</b>
<b>FIGS de BUENOS AIRES</b>	<i>Turkish figs marinated in Nocello &amp; rum, stuffed with Californian walnuts &amp; served with vanilla bean icecream</i>	<b>15.50</b>
<b>CHOCOLATE del TANGO ARGENTINO</b>	<i>A rich Swiss Callabauet chocolate cake with roasted hazelnuts, topped with a rich chocolate genache &amp; served with cream A real delicacy!</i>	<b>15.50</b>
<b>COPA HELADA A la KEITH</b>	<i>A delicious dessert of vanilla bean icecream served with either Tia Maria or Scotch topped with roasted almonds &amp; hazelnuts and Swiss chocolate chips A very popular dessert in Argentina!</i>	<b>16.90</b>
<b>RUM BANANAS</b>	<i>Bananas flambeed in rum, sugar, marinated sultanas, mixed roasted nuts &amp; served with icecream</i>	<b>15.50</b>
<b>HELADOS</b>	<i>A selection of homemade icecreams</i>	<b>14.00</b>
<b>FRUIT SALAD</b>	<i>A selection of fresh fruits served with yoghurt and drizzled with honey</i>	<b>11.50</b>
<b>GOAT’S CHEESE DEL PAMPAS (when available)</b>	<i>A beautiful silky &amp; delicate goat’s cheese served with roasted almonds &amp; honey – A real traditional Argentinian delicacy!</i>	<b>16.90</b>
<b>CHEESE PLATTER</b>	<i>A selection of Local &amp; Imported Cheese</i>	<b>15.90 per serve</b>

## ***Café/Tea***

<b><i>AFFOGATO</i></b>	<b><i>A delicious combination of vanilla bean Icecream, frangelico and a short black "The essence of a good time"</i></b>	<b><i>14.00</i></b>
<b><i>CAFÉ A LA BORGES</i></b>	<b><i>Short black with a dash of cognac</i></b>	<b><i>8.00</i></b>
<b><i>CAFÉ PAULISTA</i></b>	<b><i>Espresso topped with Chantilly cream, &amp; sprinkled with Swiss chocolate chips</i></b>	<b><i>4.50</i></b>
<b><i>CAFÉ DE JUANA</i></b>	<b><i>Short black served with café liqueur</i></b>	<b><i>8.00</i></b>
<b><i>CAPPUCCINO, ESPRESSO, LONG BACK, MACCHIATO</i></b>		<b><i>3.50</i></b>
<b><i>TEA</i></b>	<b><i>English breakfast, Earl grey, Oolong, Jasmine, Green tea, Peppermint &amp; Chamomile</i></b>	<b><i>3.50</i></b>
<b><i>MATE COCIDA</i></b>	<b><i>Argentinian tea served with or without milk A great digestive tea full of antioxidants!</i></b>	<b><i>3.00</i></b>