



Free range



Grass fed, Black Angus



Wild Caught

STARTERS/Entradas

Plantain chips <i>Vegan / Paleo</i>	13.50
Hand cut plantain chips	
+ Avocado Lime Salsa	7
Fiery Wings <i>Paleo</i>	13.50
8 spiced free range chicken wings w/ housemade chipotle aioli (mild, med or hot)	
Colombian Empanadas <i>Vegan Option</i>	17
Housemade cornmeal filled pasties w/ Wazaka (Grass fed Black Angus pulled brisket / Free Range Spiced Chicken / Fire Roast Veg)	
+ Avocado Lime Salsa	7
Chip Platter <i>Vegetarian</i>	16
Plantain chips, corn chips, potato chips & sweet potato chips w/ Wazaka, chipotle aioli & Chili sauce	
Caramelised Plantains <i>Vegetarian</i>	14
W/ White cheese	
Corn Chips <i>Vegan</i>	13
W/ Avocado Lime Salsa	
Pulled Brisket Patacone <i>Paleo</i>	11.50
Grass fed black Angus pulled brisket w/ pico de gallo & chimmi churri on a plantain fritter	

AREPAS

w/corn chips & Wazaka

Venezuelan	20
Slow cooked grass fed black Angus pulled brisket, caramelised plantains, braised black beans w/ pico de gallo & chimmi churri	
La Cha Cha	20
Grilled free range chicken, haloumi cheese, avocado, grilled capsicum, baby spinach w chipotle aioli	
Domino <i>Vegetarian</i>	16
Braised black beans, avocado & cheese.	
Vegan Amazonian <i>Vegan</i>	20
Fire roasted veg, braised black beans, avocado, caramelised plantains	
Pelua	22
Slow cooked grass fed black Angus pulled brisket, braised black beans, caramelised plantains, avocado lime salsa & cheese	
SALADS	
Grilled Free Range Chicken	23
Grilled free range chicken w/ kale, greens, quinoa, avocado, pico de gallo, roasted pumpkin seeds & corn chips lightly dressed w/ chimmi churri	
Fire Roasted Veg <i>Vegan</i>	22
Fire Roasted Veg w/ kale, greens, quinoa, avocado, pico de gallo, roasted pumpkin seeds & corn chips lightly dressed w/ chimmi churri	

MAINS/Los Platos

Venezuelan El Plato	26
Slow cooked grass fed black Angus pulled brisket w/ braised black beans, seasoned rice, caramelised plantains, mini arepa & slaw	
Vegan Fiesta <i>Vegan</i>	24
Fire roasted vegetables, black beans, quinoa, caramelised plantains, mini arepa & slaw	
Colombian Paella	19
Spiced free range chicken, seasoned rice & slaw	
Venezuelan Caveman <i>Paleo</i>	29
Slow cooked grass fed black Angus pulled brisket, w/ fire roasted veg, quinoa, avocado lime salsa & caramelised plantains	
Peruvian Lomo Saltado	34
Grilled sirloin, onion, tomato, chunky chips & rice	
NACHOS	Reg. 18 / Lg. 26
Pulled Brisket	
Slow cooked grass fed black Angus pulled brisket w/ black beans, cheese & pico de gallo over corn chips.	
Vegan Grande <i>Vegan</i>	
Fire roasted veg w/ black beans & pico de gallo over corn chips	
ADD + GUACAMOLE	4
+ SOUR CREAM	2.50
+ JALAPEÑOS	2.50
+ VEGAN CHEESE	3

TACOS

Soft Shell Tacos	
3 TACOS	24
2 TACOS	17
1 TACO	9
Pulled Brisket	
Slow cooked grass fed black Angus pulled brisket, braised black beans w/ pico de gallo & chimmi churri	
Grilled Free Range Chicken	
Grilled free range chicken & avocado lime salsa w/ chipotle aioli	
Pescado <i>Vegan</i>	
Crumbed fish, pineapple lime salsa & slaw w/ chipotle aioli	
Plantano	
Braised black beans, caramelised plantains w/ pico de gallo & chimmi churri	

OFF THE GRILL

Grilled Sirloin Steak w/ chimmi churri	44
Served w/ tortillas, pico de gallo, seasoned rice & braised black beans	
Grilled Free Range Chicken	38
w/ Chipotle Aioli	
Served w/ tortillas, pico de gallo, seasoned rice & braised black beans	

SIDES

Chunky Chips	9.50
W/ housemade chipotle aioli	
Sweet potato Chips	11
W/ housemade chipotle aioli	
Corn Chips	5
Caramelised Plantains	8
Avocado Lime Salsa	7
Pico de Gallo	6
Seasoned Rice	3
Braised Black Beans	4
Tortillas 2x	4
Patacones 2x	7

HOUSEMADE SAUCES

Chimmi Churri	4.50
Fiery Hot Sauce	3.50
Wazaka	3.50
Chipotle Aioli	2.50

MINI AMIGOS

Kids Menu

Arepa con Queso	9.50
Arepa w/ Cheese	
Nachos w/ cheese	9.50
Beef	11.50
Black beans supreme	9.50
Smashed avocado	11.50
Crumbed Fish & Chips	12.50

