



TAPAS

Available Daily from 6-10pm

SCALLOP CEVICHE - \$26

Avocado | Cucumber | Green Apple | Spicy Tigre de Leche | Coriander

TIGER PRAWN AND FREMANTLE OCTOPUS CEVICHE - \$26

Pickled Shallots | Criolla Salsa | Smoked Passion Fruit Dressing | Chili Flakes

PAN TUMACA - \$18

Ciabatta Romana | Jamon Serrano | Grated Fresh Tomatoes | Extra Virgin Olive Oil

BOMBAS DE PATATA CON CHORIZO - \$22

Sweet Potato | Breadcrumbs | Smoked Paprika Aioli

PLATO DE EMPANADA - \$16

Emanadas from Three Argentinian Regions

Hand-Cut Beef | Cumin | Ají Molido

Charred Corn | Mozzarella | Paprika

Patagonian Red Prawns | Onions | Leeks | Béchamel | Cream Cheese

Served with Yasgua Sauce

PATATA BRAVAS (V) - \$18

Crispy Layered Potatoes | Parsley | Paprika | Smoky Salsa Brava Garlic Aioli

CALAMARES FRITOS - \$20

Whole Squid | Parsley | Salsa Golf

CROQUETAS DE BACALAO - \$24

Cod Fish | Potato | Chives | Béchamel | Garlic Aioli

CHEESE SELECTION (V) - \$35

Daily Selection of Three Artisanal Cheeses | Dried Fruits

Toasted Walnuts | Crackers | Quince Jam

SEASONAL COLD CUTS - \$39

Jamon Serrano | Iberico Chorizo | Parma Ham | Caperberries
Gherkins | Stuffed Olives | Grilled Palermo Peppers | Sesame Crisps

ATICO GRANDE PLATTER - \$58

Selection of Cold Cuts & Cheese

Accompanied with Condiments, Bread and Crackers

TRES LECHES - \$12

Sesame Sponge | Strawberry Sorbet | Triple Milk

DULCE DE LECHE FLAN - \$16

Mixed Berries | Garden Cress | Chantilly Cream

TORTA DE CHOCOLATE CON DULCE DE LECHE - \$12

Candied Hazelnuts | Dark Chocolate Mousse

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.