

MENU

OUR MENU WAS CREATED WITH THE DESIRE TO SHARE THE INCREDIBLE DIVERSITY OF LATIN AMERICAN FLAVOURS, EVERY DISH AT LAS PALMAS OFFERS A TASTE OF ADVENTURE. DESIGNED TO BE SHARED AND ENJOYED WITH LOVED ONES

SET MENU

Participation by entire table required

LEAVE IT WITH US... WE'LL TAKE YOU ON AN ADVENTURE

Little LP \$49pp

GUACAMOLE
FISH TACOS
GRILLED CORN
AREPAS
ROASTED PINEAPPLE

Full LP \$69 pp

CEVICHE
GRILLED CORN
PORK BELLY TACOS
YUCA FRITA
CHARCOAL GRILL WAGYU PICANHA
(upgrade to Wagyu Sirloin for \$10 pp)
CHOCOTORTA

COLD & RAW

OYSTER 6

Freshly shucked oysters served natural or with mojito mignonette (gf,df,nf)

CEVICHE MIXTO 31

Kingfish, prawn, and octopus in zesty leche de tigre, tossed with quinoa, red onion, and sweet potato served with blue corn tortilla chips (gf,df,nf)

PAN 17

Sourdough bread grilled over charcoal, served with ricotta, brown butter, and smoked honey (nf)

GUACAMOLE DE LA CASA 14

Our house recipe served with blue tortilla chips (gf,df,v,nf)

TACOS

FISH TACOS (2) 23

Crispy red emperor fillets topped with mango salsa and a coriander lime sauce (dfo, nf)

PRAWN TACOS (2) 23

flame-grilled prawns tossed in a passionfruit orange chilli sauce, topped with a crunchy herb salad (gf,df,nf)

PORK BELLY TACOS (2) 23

Oven roasted and finished on the charcoal grill, topped with a pineapple condiment, salsa criolla and a sweet chilli sauce (gf,df,nf)

HALOUMI TACOS (2) 23

Charcoal grilled and topped with corn salad and a vibrant herb sauce (gf,nf)

VEG

GRILLED CORN 18

Chargrilled corn served with huancaína sauce, parmesan, chives, and smoked paprika (gf,dfo,vo)

ANTICUCHO VEG SKEWERS (2) 14

Char-grilled cherry tomatoes, king mushrooms, onion, zucchini, brushed with red chimichurri (gf,df,v,nf)

YUCA FRITA 17

Crispy cassava fries topped with mojo criollo, and served with huancaína dipping sauce (gfo,dfo,vo,nf)

CRISPY

We proudly use beef tallow in our fryer for superior flavour and crispness

HALOUMI EMPANADA (2) 19

House-made pastry, filled with halloumi, apple condiment and pecans.
Served with chimichurri dipping sauce

BEEF EMPANADA (2) 19

House-made charcoal-activated pastry filled with slow-cooked beef.
Served with chimichurri dipping sauce (nf)

POLLO FRITO (2) 23

Crispy fried chicken served on charcoal-activated buns, topped with salsa borracha, huacatay sauce and pickles. (nf)

CRISPY SQUID 25

Lightly fried squid topped with sweet pineapple jalapeno sauce, red onions, herbs and dusted with chilli spice (nf)

CHARCOAL WOODFIRE GRILL

Our charcoal woodfire grill is the soul of the kitchen — smoky, bold, and true to its Latin roots

OCTOPUS & CHORIZO SKEWER (2) 26

Tender Fremantle octopus, sous vide for 6 hours in sobrasada marinade, finished on the grill with chilli chorizo (gf, df, nf)

CHICKEN ANTICUCHO SKEWER (2) 17

Chargrilled chicken with onions and capsicum, brushed with a zesty Peruvian green sauce (gf, df, nf)

AREPAS CON CARNE (2) 26

Grilled sweet corn cakes topped with slow-cooked beef, guacamole, and coriander (gf,df,nf)

WAGYU PICANHA 52

300g of tender, flavour-packed picanha, charcoal-seared and served with our vibrant Argentine chimichurri (gf,df,nf)

WAGYU SIRLOIN 68

300grams, MBS3+ sirloin, charcoal-grilled to perfection, topped with chimichurri (gf, df, nf)

SEE PAGE 9 FOR GLOSSARY

gf Gluten free **gfo** Gluten free option **df** Dairy free **dfo** Dairy free option **nf** Nut free **nfo** Nut free option **v** Vegan
vo Vegan option

15% public holiday surcharge.

DESSERT

CARAMELISED PINEAPPLE 17

Infused in marjoram syrup, then flambéed and served with passionfruit, mascarpone, and coconut crumble (gfo, dfo, vo, nf)

CHURROS 13

Cinnamon-dusted churros served with chocolate & dulce de leche dipping sauces (nf)

CHOCOTORTA 17

Layers of chocolate biscuits and dulce de leche queso crema, topped with strawberries and served with ice cream and melted milk chocolate for you to drizzle on top (nf)

GLOSSARY

Anticucho Traditional Peruvian skewer marinated in chilli, vinegar, mint & garlic

Llajua Bolivian sauce made of red chilli, basil, cilantro & tomato

Leche de tigre South American seafood dish that originated in Peru, made from fresh citrus juice with chilli peppers, chopped onions, salt & coriander

Chimichurri Argentinian dressing of parsley, garlic & chilli. Perfect alongside a steak

Yuca Frita The Cuban version of French fries, made of cassava, a root vegetable similar to a potato or a yam

Huancaina Sauce made of hot yellow chilli peppers, fresh cheese, and garlic

Salsa Criolla Condiment made of chilli peppers, onion, olive oil, lemon & fresh herbs – popular all over South America

Ocopa sauce made of cheese, garlic, cashew, basil, mint & yellow chilli

Arepa Traditional flatbread from Northern Latin America made of maize flour. A staple food enjoyed in various ways.

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