



**MEXICO**

**CUBA**

**PUERTO RICO**

**GUATEMALA**

**NICARAGUA**

**COSTA RICA**

**PANAMA**

**VENEZUELA**

**COLOMBIA**

**ECUADOR**

**PERU**

**BOLIVIA**

**BRAZIL**

**LAS**



**PALMAS**

**CHILE**

**ARGENTINA**

**PARAGUAY**

**URUGUAY**

# FOOD

## COLD & RAW

OYSTERS (1) oyster of the day, served natural or with mojito mignonette GF,DF,NF	<b>\$6</b>
CEVICHE kingfish, prawn, octopus, leche de tigre, quinoa, red onion, sweet potato served with blue tortilla chips GF,DF,NF	<b>\$27</b>
PAN burleigh baker sourdough, ricotta, burnt butter, smoked honey NF	<b>\$17</b>
GUACAMOLE served with blue tortilla chips GF,DF,V,NF	<b>\$13</b>

## TACOS

FISH TACOS (2) crispy flathead fillets, coriander & lime sauce, mango salsa DFO,NF	<b>\$22</b>
PRAWN TACOS (2) flame-grilled prawns, herb salad, passion fruit, orange & chilli sauce GF,DF,NF	<b>\$22</b>
PORK BELLY TACOS (2) pineapple condiment, salsa criolla, sweet chilli sauce GF,DF,NF	<b>\$22</b>
HALOUMI TACOS (2) corn salad, herb sauce GF, NF	<b>\$22</b>

## VEG

GRILLED CORN chargrilled corn, huancaína sauce, parmesan, chive, smoked paprika GF,DFO,VO	<b>\$19</b>
ANTICUCHO VEG SKEWER (2) cherry tomatoes, king mushroom, onion, zucchini, red chimichurri GF,DF,V,NF YUCA	<b>\$14</b>
FRITA cassava fries, mojo criollo, huancaína sauce GFO, DFO,VO,NF	<b>\$17</b>

# CRISPY

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

HALOUMI EMPANADA (2) pecan, apple condiment, chimichurri	<b>\$16</b>
BEEF EMPANADA (2) potato, charcoal activated pastry, chimichurri NF	<b>\$16</b>
POLLO FRITO (2) fried chicken, charcoal activated bao buns, salsa borracha, pandan dressing NF	<b>\$22</b>
CRISPY SQUID sweet pineapple jalapeno sauce, red onion, togarashi NF	<b>\$25</b>

## CHARCOAL WOODFIRE GRILL

OCTOPUS & CHORIZO SKEWER (2) sous vide fremantle octopus, sobrasada marinade, chilli chorizo GF,DF,NF	<b>\$21</b>
CHICKEN ANTICUCHO SKEWER (2) peruvian green sauce, onion, capsicum GF,DF,NF	<b>\$16</b>
AREPAS (2) slow cooked beef short rib, guacamole, grilled corn dough, coriander GFO,DF,NF	<b>\$26</b>
CHARCOAL GRILL BLACK ANGUS FLAT IRON 300grams, MBS3+ NSW Tablelands, chimichurri GF,DF,NF	<b>\$49</b>
CHARCOAL GRILL 1824 SIRLOIN 300grams, MBS3+ NSW Tablelands, chimichurri GF,DF,NF	<b>\$68</b>

## DESSERT

ROASTED PINEAPPLE infused in marjoram syrup, passion fruit, mascarpone, coconut crumble GFO,DFO,VO,NF	<b>\$16</b>
CHURROS served with chocolate & dulce le deche dipping sauces	<b>\$12</b>
CHOCOTORTA dulce le deche, queso crema, strawberry, hot milk chocolate NF	<b>\$16</b>

**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.

# SET MENU

## Little LP \$49pp

GUACAMOLE  
FISH TACOS  
GRILLED CORN  
AREPAS  
ROASTED PINEAPPLE

## Full LP \$75pp

OYSTER  
CEVICHE  
GRILLED CORN  
PORK BELLY TACOS  
ANTICUCHO VEG SKEWER  
CHARCOAL GRILL WAGYU PICANHA  
CHOCOTORTA

# 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

**Chimmichurri** | 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 potato or yam

**Huancaina** | Sauce made of hot yellow chilli peppers, fresh cheese, 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

# **\$7 TACO**

# **THURSDAYS**

**Haloumi Taco** | corn salad, herb sauce (gf, nf)

**Fish Taco** | crispy flathead fillets, lime & coriander sauce, mango salsa (dfo,nf)

**Pork Belly Taco** | pineapple condiment, salsa criolla, sweet chilli sauce (gf,df,nf)

**Prawn Taco** | grilled prawns, herb salad, passionfruit chilli sauce (nf,gf)

**Chicken Taco** | fried chicken, sweet pineapple rum condiment, fennel salad (nf)

**Beef Taco** | 12-hour slow cooked beef brisket, onion & coriander relish, crispy yuca, gochujang sauce (df,gf)

# BOTTOMLESS BRUNCH

2 HOUR BEVERAGE PACKAGE \$79 - SATURDAY & SUNDAY 12 - 2 PM

## DRINKS

### WINE

Mojo Prosecco, Abbotsford VIC  
Monte Tondo Soave, Friuli Italy  
Cloud St Rose, Abbotsford VIC  
Welkin Grenache (chilled) McLaren  
Vale SA

### DRAFT BEER

Ale House Lager  
Earth Brewing Pale Ale  
Better Beer Lager 3.0%

## FOOD

**Guacamole** jalapeno, pico de gallo, blue tortilla chips (gf, df, v, nf)  
**Crispy Squid** sweet pineapple jalapeno sauce, red onion, togarashi (nf)  
**Yuca Frita** cassava fries, mojo criollo, huancaína sauce (gf, dfo, vo, nf)  
**Pork Belly Tacos** pineapple condiment, salsa criolla, sweet chili sauce (gf, df, nf)

## ADD-ONS

**COCKTAIL TIME** \$20 per person

**Pisco Spritz**, pisco, aperol, orange, prosecco, soda

**One in a Melon**, vodka, mint, lime, watermelon, soda

**Red Sangria**, vodka, triple sec, fresh fruits

**Margaritas**, tommy's, coconut, jalapeno, coconut jalapeno

**FEED ME MORE** \$20 per person

**Arepas** slow-cooked beef brisket, guacamole, corn dough, coriander (gf, df, nf)

**Grilled Corn** huancaína sauce, parmesan, chive, smoked paprika (gf, dfo)

The image features two stylized palm trees in a light beige color against a matching background. The tree on the left is significantly taller and has a much larger, more dense canopy of fronds. The tree on the right is shorter and has a smaller, more sparse canopy. Both trees have thin, vertical trunks. The overall aesthetic is minimalist and tropical.

**FOR FUNCTIONS AND SPECIAL EVENTS  
CONTACT US  
HELLO@LASPALMAS.COM.AU**