



Catering Menu

Entrees & Tapas

Ceviches

Fish fillets cured in lime juice, chilli and coriander with red onion and served with Cos lettuce, corn and sweet potato.

Tilapia

King Snapper

Hiromasa Kingfish (sashimi grade)

Causa

Cold and spiced potato mashed with lime, coriander and yellow chilli paste, served with Aioli and avocado.

Poached Chicken

Marinated Octopus

Poached King / Tiger Prawns

Mussels

Imported South American cooked mussels in these three options:

Tomato & Chilli (hot chilli mussels)

BBQ smoked and spiced (Kilpatrick)

Chalaca (Classic tomato, onion and corn salsa)





Empanadas

Oven cooked Latin American style pastry, stuffed with these options:

Vegetarian (Choose your favourites)

Chorizo, smoked paprika and Feta cheese

Lomo Saltado (Beef Tenderloin, garlic, tomato, vinegar and soy sauce)

Arancini

Mouth-watering stuffed and pre-fried balls of risotto in these two varieties:

Tomato, fine herbs and Parmesan cheese

Pesto base and walnuts



Yuca

Yuca-Cassava Chips (potato/parsnip root vegetable alike, deep fried and served with different sauces:

Chipotle Aioli

Huancaína (creamy yellow chilli, milk & feta cheese sauce)





Tortillas

Crispy tortilla chips with sauces:

Tomato Chutney

Beetroot Chutney

Tomato & Corn Salsa

Guacamole (avocado mashed, tomato, lime, chilli and coriander)



Corn on the Cob

Smoked corn on the cob with chipotle mayo, parmesan cheese and hint of lime.

¼ corn

½ corn

Whole corn cob



Tostadas

Crunchy tostada shell topped with hearty tomato, crisp lettuce, feta cheese and creamy chipotle sauce.

Gazpacho Style (capsicum, tomato, cucumber salsa with hint of chilli)

Chorizo, fried Haloumi and tomato salsa

Pull pork and smoky BBQ sauce



Mains To Share



Beef Ribs

Coca Cola 12-hour cooked beef ribs, fried garlic and candied chilli with chimichurri sauce.

Regular (1 piece)

Double (2 pieces)

Substantial (double with garlic and rosemary roasted potatoes skin on)



Lamb Ribs

Slow cooked lamb ribs with Brazilian espresso coffee glaze and honey.

Regular (1 piece)

Double (2 pieces)

Substantial (double with garlic and rosemary roasted potatoes skin on)



Chicken Ribs

Chickpea flour and smoked paprika fried chicken ribs with chilli, coriander and spirit syrup.

Regular (1 piece)

Substantial (Basket of 5 pieces)



Chicharron

Slow cooked pork and then fried, served with "Criolla sauce" (onion, chilli and coriander salad) and yellow chilli sauce.

Regular (1 piece)

Double (2 pieces)

Substantial (double with yucca fries)



Desserts To Share

Churros

South American style crispy dough, rich in flavours and soft inside, served with chilli caramel sauce.

Traditional vanilla & cinnamon

Rainbow (Bubble gum flavour)



Alfajores

Traditional flour and corn flour shortbread cookie sandwich filled with "dulce de leche" (caramel alike sauce)

Traditional vanilla and coconut

Chocolate with hundred & thousands



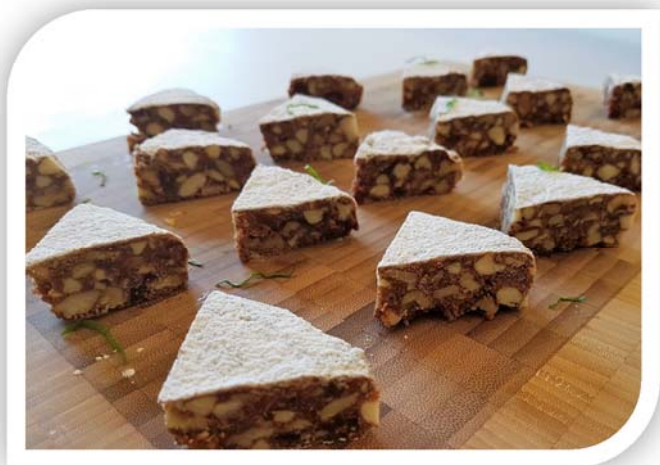


Chococaramel Tarts

Ecuadorian dark chocolate Ganache, roasted almonds and coffee caramel.

Round (Small)

Rectangular (Medium)



Panforte

Chewy and delicious Italian spiced fruit cake with hints of spices fruits and nuts

Personal portion



Latin Desert Board

Mix of party mix Churro bites and Alfajores, served with seasonal fruits and chilli caramel sauce.

Regular (10 people)

GRANDE (25 people)