



MEXICO

CUBA

PUERTO RICO

GUATEMALA

NICARAGUA

COSTA RICA

PANAMA

VENEZUELA

COLOMBIA

ECUADOR

PERU

BRAZIL

BOLIVIA

PARAGUAY

CHILE

ARGENTINA

URUGUAY



FOOD

COLD & RAW

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

TACOS

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

VEG

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

CRISPY

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

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

CHARCOAL WOODFIRE GRILL

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

DESSERT

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

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

Huancaína | 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)

The background of the entire image is a solid light orange color. Two palm trees are depicted in a darker orange shade. One palm tree is tall and slender, positioned on the left side of the frame. The other palm tree is shorter and wider, positioned on the right side. Both trees have detailed fronds.

**FOR FUNCTIONS AND SPECIAL EVENTS
CONTACT US
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