

PAELLA

Our most beloved paella is crafted with the quality sourced ingredients. Its journey begins over an open flame, then finishes in the oven, allowing the saffron-infused rice to slowly absorb every delicious flavour.

Serves 2 | Preparation time: 28-35 mins

A dish worth the wait. Made with passion and served with love.

P1 VEGETARIAN 55.00

A light and colourful option with seasonal vegetables and aromatic spices. Topped with almonds and cheese. (GF) (VO)

P2 CHCKEN & CHORIZO 55.00

A classic with juicy chicken pieces and the smoky touch of Spanish chorizo. (GF)

P3 SEAFOOD 65.00

A seafood feast with shrimp, calamari, and mussels, infused with a rich saffron broth. (GF)
Squid ink black rice Paella option available.

P4 MIXED 65.00

The perfect combination of seafood, chicken, and chorizo for those who love variety. (GF)

MAINS

M1 CAMARONES A LA CARTAGENERA 28.00

Prawns in creamy dill sauce, served with caramelised coconut rice and sweet potato purée. (GF)

M2 BARRAMUNDI 29.00

Caribbean-inspired grilled barramundi, served with corozo mandarin sauce, hearts of palm and asparagus. (GF)

M3 COSTILLAS 39.00

Beef ribs in a rich and creamy spiced coconut sauce. Served with sweet potato purée and grilled vegetables.

M4 SOLOMILLO 39.00

Steak cooked to your ideal chosen doneness, served with plantain banana mousseline, grilled vegetables and sauce of the day.

M5 CARNE CRIOLLA 34.00

Slow-cooked beef simmered in a tomato based sauce with onion, peppers and vegetables. Served with potatoes and plantain banana. (GF)

M6 PINCHOS DE POLLO 28.00

Flame-grilled chicken skewers with a smoky char, served alongside potatoes and vegetables. (GF)

M7 PECHUGUITA 29.00

Tender fire-cooked chicken breast in a vibrant passionfruit sauce, served with perfect risotto and grilled vegetables. (GF)

M8 BRAZILIAN-STYLE CHURRASCO 29.00

Grilled and smoky pork fillet served with potatoes and vegetables. (GF)

SIDES 9.00ea

FRIED YUCA 6 PIECES (GF)

PATACONES 4 PIECES (GF)

MADURO 4 PIECES (GF)

GARDEN SALAD (GF)

with mixed green leaves, tomato, onion, olives, and balsamic dressing.

BOWL OF WEDGES (GF)

(GF) gluten-free (VO) Vegan Option Available. Kindly notify our staff if you have any dietary requirements.
1.4% Surcharge Card payments. 10% Weekend Surcharge Applies. 15% Public Holiday Surcharge Applies



RESTAURANT



STARTERS

S1 CROQUETAS DEL DÍA 13.00

Ask our friendly staff for more details.
Allergens dairy, eggs, gluten.

S2 YUCA CON GUACAMOLE 16.00

Crispy cassava baton-cut chips and creamy guacamole and topped with salmon caviar-a hint of luxury for the palate. Allergens: seafood. (GF) (VO)

S3 TACOS AL PASTOR 19.00

3 pieces of soft corn tortillas filled with juicy, spiced-marinated pulled pork, topped with grilled pineapple, coriander, diced onions and homemade salsa. (GF)

S4 CEVICHE DE CAMARONES COLOMBIANO 24.00

Citrus-marinated prawns with tomato, red onion, coriander and a hint of chili, served with avocado and saltines-just like in Colombia. Allergens: seafood.

S5 CHORIZO A LA PARILLA 19.00

2 pieces of grilled chorizo served with chimichurri and accompanied by arepa. (GF)

S6 EMPANADAS 15.00

3 pieces golden crispy pockets made with cornmeal dough with various fillings. choose ONE filling.

BEEF - CHICKEN - CHEESE - SWEET GUAVA & CHEESE

S7 CEVICHE DE CHICHARRON 24.00

Crunchy pork belly paired with a refreshing mix lime, crisp red onion, coriander and sweet jalapeno. Accompanied by avocado and arepa. (GF)

S8 GAMBAS AL AJILLO 18.00

Succulent prawns floating in aromatic garlic infused olive oil with a sprinkle of chili flakes for a subtle heat. Served with toasted bread. Allergens: seafood.

S9 ENSALADA MIXTA 14.00

Refreshing Vegetarian Spanish salad mix of green leaves, tomatoes, onion and olives and hard-boiled eggs. (GF)(VO)

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