

small plates

platos pequenos

COCONUT BLOSSOM SUGAR SQUID	18
crisp fried, served on salad with avocado & peri peri sauce	
QUESO FUNDIDO	18
cheese 'fondue' with chorizo, onion, tomato salsa, served with corn chips	
HONEY FRIED CAULIFLOWER	15
fried cauliflower florets, cumin, sesame & sriracha mayo	

ceviche

served with crispy tortilla chips or corn chips

PERUVIAN FISH	22
chilli, coriander, red onion, capsicum, lime	
PRAWN	18
lightly poached prawn, charred corn, sun blush tomato, cucumber, smoked garlic	
SALMON CARRETILLERO	22
tiger's milk, chilli, celery, fennel	

salsas

served with crispy tortilla chips or corn chips

PICO DE GALLO	13
tomatoes, chilli, red onion, coriander, sour cream	
CHARRED PINEAPPLE	13
spring onion, chilli, capsicum, coconut, lime	
SALSA ROJA	14
flame roasted vegetables & toasted pepita	

big plates

fajitas

our fajitas are served as 'build your own' with four soft tortilla shells, sautéed vegetables, quinoa, chimichurri, guacamole, sour cream & queso fresco

SEARED WAGYU RUMP	36
CHICKEN THIGH	36
SPICED PUMPKIN & SUNFLOWER SEED	29

grand platos

ADOBO DE CORDERO	35
med rare lamb loin, patatas bravas, baby spinach, smoked eggplant & black garlic mayo	
COSTILLAS DE DOCE HORAS	33
half rack of 12 hour braised pork baby back ribs finished in a chilli caramel glaze. served with with slaw, charred corn.	
XINXIM DE GALINHA (PELE'S FAVOURITE DISH)	35
achiote chicken & seared prawn in a fragrant & nutty brazilian curry, quinoa, salsa macha slaw, flatbread <small>also available (v)</small>	
POLLO A LA BRASA	38
marinated and roasted half chicken, casa fries, salad, rojas salsa, smoked garlic mayo	
WHOLE LAMB SHOULDER (FOR 2)	85
barbacoa slow smoke roasted, habanero crushed potatoes, criola, salsa verde. Allow 45 min	

guacamole

*Our famous guacamole prepared fresh at your table!
Our staff will give you a bit of a show, and tell you all the secrets to make the perfect guacamole!*

served with crispy tortilla chips or corn chips

CASA TRADITIONAL	24
red onion, coriander, lime, cashew nuts, chilli	
CHORIZO	25
lime, chilli, coriander, red onion	
SMOKED EGGPLANT	25
capsicum, red onion, pine nuts, chilli	
CHARRED AVO	24
sundried tomato, red onion, corn, chimichurri	

tacos

served in soft mini tortillas

2 for 18, 3 for 26

PORK CARNITAS	
slow braised pork shoulder in latino spices & apple juice, sour cream, pickled onion, slaw	
COCONUT BRAISED CHICKEN	
casa slaw, topped with rum & pineapple salsa	
BEER BATTERED FISH	
cerveza battered, casa slaw, topped with mango & jalapeno salsa	
BRAISED LAMB SHOULDER	
guasacaca, toasted pumpkin seed	
FRIED TOFU	
sesame, salsa macha, crisp shallot	

espetinho

our signature dish! hearty chunks of skewered meat deliciously marinated & grill fired. hanging over quinoa, black beans, corn & kidney beans

BEEF	39
med rare beef rump, jalapeño BBQ glaze, capsicum butter	
CHICKEN	39
char-grilled thighs, capsicum butter, mole poblano sauce	
CHORIZO ARGENTINO	39
400g chorizo sausage smoked & charred, chimichurri	
SALMON	42
braised chipotle fennel, mango ginger blend	

plato de carne

wakanui rump steak, medium rare, baby back ribs, half roast pollo a la brasa
served with habanero potatoes, casa salad & tomatillo chimichurri

a feast for 2, sharing for 4	99
top it off with 5 grilled prawns	+10

sides

habanero crushed potatoes, with queso	all 10
polenta fries, with truffle oil, parmesan and black garlic mayo	
patatas fritas, with chipotle mayo	
elotes corn cob, with queso, mayo & paprika oil	
casa salad, dressed greens, toasted cumin & avocado	
seasonal vegetables, with anaheim pesto	

Our Trust the chef courses are designed to be shared on the table, the best way to try a bit of everything in our opinion! Please let us know of any dietary requirements.



trust the chef

per person 60, add a drinks paring +35

a crisp NZ Sauv Blanc, a full bodied Argentinian Malbec and a rum surprise to finish



feeling daring and adventurous?
let our chefs take your whole table on a four course journey of flavour and discovery, you'll sample their favourite dishes & some hidden surprises