
FOOD SPECIALS

BEEF BARBACOA TOSTON . / 13.5

FRIED PLANTAIN, SLOW COOKED BEEF CHEEK, PICO DE GALLO, PICKLED JALAPEÑO

OCTOPUS PIL PIL, CHORIZO . / 15

ROASTED POTATOES

OXTAIL . / 14.5

OXTAIL BRAISED AT A LOW TEMPERATURE IN RED WINE, MASHED POTATOES

DRINKS SPECIALS

SPICY MARGARITA . / 14

JALAPEÑO INFUSED TEQUILA, FRESH LEMON JUICE, AGAVE AND A DRY CHILLI RIM,

GOUTTE D'ARGENT (RED) . 8.5 / 25.5 / 47

PINOT NOIR, LEYDA VALLEY, CHILE

+ Complex, fresh light, with minerality in the mouth as well as fruity flavours with the tanins.

GOUTTE D'ARGENT . 8.5 / 25.5 / 47

SAUVIGNON BLANC, LEYDA VALLEY, CHILE

+ Fermented with Japanese sake yeast. Floral with grapefruit aromas. Soft dry, with a hint of pepper and medium acidity and well balanced. Harvest by hand and sustainable farming