

cheese

50 GRAMS PER CHEESE	\$23.00
DELLENDALE NULLAKI (WA)	
ROCHEFORT TRADITIONAL (FRA)	
QUESO MURCIA AL VINO (SP)	
HALLS SUZETTE (WA)	
SERVED WITH LAVASH + POSTCODE HONEYCOMB	

charcuterie

70 GRAMS PER MEAT	\$23.00
MONTECATINI TRUFFLE SALAMI WITH HERBED LAVOSH + HOUSEMADE RELISH	
JAMÓN SERRANO BODEGA WITH FOCACCIA AND TOMATO SALTA	
CHARCUTERIE OF THE DAY	

boards

SERVED WITH LAVOSH, OLIVES, POSTCODE HONEYCOMB + RELISH	
1 MEAT + 1 CHEESE	\$42.00
2 MEATS + 2 CHEESE	\$72.00
3 MEATS + 3 CHEESE	\$99.00

+ más

PRICE PER SERVE	
HOUSE BAKED FOCACCIA	\$12.00
MARINATED MIXED OLIVES	\$9.00





to share

ceviche

- PERUANO GF \$29.00
LIGHTLY CURED SHARK BAY FISH, LECHE DE TIGRE, CHARRED SWEET CORN, CARAMELIZED SWEET POTATO.
- NIKKEI SALMÓN GF \$28.00
SALMÓN, AJI GLAZE, FISH CRUMBLE, SEMI-DRIED HEIRLOOM TOMATO, MISO EMULSION, NATIVE SUCCULENTS

entrée

- ANTICUCHOS GF \$26.00
O'CONNOR BEEF RUMP CAP SKEWERS, SMOKED POTATO PUREE.
- TEQUEÑOS \$21.00
AJI DE GALLINA SPRING ROLL, AJI EMULSION.

main

- TENDERLOIN GF, DF \$60.00
250GR O'CONNOR BLACK ANGUS TENDERLOIN, HOUSE MADE MUSTARD, CHIMICHURRI, AMARILLO SAUCE, BLACK GARLIC EMULSION.
- PESCADO DEL DIA GF, DF \$70.00
MARKET FISH, FRIED PLANTAINS, CHARRED PALM HEART, SALSA PIMENTÓN.

side

- ENSALADA DEL SOL \$22.00
LA DELIZIA STRACCIATELLA, SUMMER FRUITS, PARSNIP CHIPS, HUACATAY DRESSING

dulce

ASK OUR FRIENDLY STAFF FOR OUR DESSERT SPECIALS

