CONDOR

ENTREES

oysters x4 (gf) (r) 27
Freshly shucked, salt, pepper, Tiger's milk.

ceviche (gf) (r) 32
Goldband/Pink Snapper, ginger, garlic, habanero chilli, red onion, lime juice, sweet potato, coriander, celery, sweet corn, chulpi.

beef tartare x3 (gf) (r) 28
Premium Black Angus tenderloin, red onion, pickle beetroot, coriander, dill, black pepper, crispy plantain, EVOO.

camarones al pilpil (gf*) 25
Wild Patagonian Prawns, parsley, garlic, chilli, pepper, merken, EVOO, served with sourdough ciabatta toasted.

coxinha de frango x2 19
Brazilian teardrop-shaped shredded-chicken croquettes with cheese, tomato, onion and garlic, served with spicy paprika mayo.

chori (gf) 20
Thick mild pork sausage, salsa criolla.

chicken bites (gf) 17
American mustard, honey, blue cheese mayo, lemon.

pinchos de carne x2 (gf) 29
Skewered premium Black Angus tenderloin marinated in traditional Bolivian spices, lemon.

arepas colombianas con queso x2 (gf) (v) 15
Cornbread stuffed with cheese, hogao sauce.

humita (gf) (v) 18
Sweet corn, capsicum, onion, garlic, double brie cheese.

tempura cauliflower (gf) (vg) 15
Spicy paprika mayo.

tequeños x2 (v) 16
Golden, haloumi cheese-stuffed dough, guasacaca sauce.

empanada de carne 9
Beef mince, onion, egg, capsicum, olives, cumin, nut meg, butter.

empanada de pollo 9
Diced chicken, onion, garlic, carrots, olives, capsicum, butter.

empanada de hongos (v) 9
Mushrooms, onion, garlic, cheese, truffle oil, thyme, nut meg.

(gf) gluten free | (v) vegetarian | (vg) vegan | (r) raw dish | *option available

MAINS, SIDES & DESSERTS

mains

asado (370g) (gf) 48
A feast of slow-cooked beef ribs, finished on the char grill for that perfect smoky flavour. Served with chimichurri and chips.

lomo (250g) (gf) 61
Sliced eye fillet, marbled with flavour and buttery-soft to the bite. Served with chimichurri and chips.

barramundi con piel crocante (170g) (gf) 42
Crispy-skinned Barramundi, fresh herbs salad with citric and mustard dressing.

bondiola de cerdo (230g) (gf) 41
Slow-cooked pork scotch fillet with Malbec, Dijon mustard and fresh herbs, crunchy potatoes.

pollo al ají amarillo (gf) 38
Roasted chicken breast, ají Amarillo, onion, garlic, cream, crunchy potatoes.

sabores de tierra (gf) (vg) 36
Roasted capsicum, mushrooms, red onion and crunchy fried chickpeas, served on pumpkin, carrots and onion purée.

sides

rocket salad (gf) (v) 11
Baby rocket, parmesan cheese, EVOO, gourmet glaze.

tricolor salad (gf) (vg) 15
Grape tomatoes, sweet corn, avocado, EVOO, gourmet glaze.

crispy fries (gf) (vg) 11
Served with aioli.

roasted broccolini (gf) (vg) 11
Served with garlic oil.

desserts

flan (gf) (v) 19
Cream, dulce de leche.

chocotorta (v) 20
Chocolinas, cream cheese, dulce de leche, Dutch cocoa powder.

(gf) gluten free | (v) vegetarian | (vg) vegan | (r) raw dish | *option available