



Dinner / Main

25. Nachos Encasa \$ 17

200g rump steak, corn chips, tomato salsa, grated cheese, corn kernels, feta, jalapeños, shallots, sour cream topped with roquette

26. Pastel de Cordero \$16

Lamb, rosemary and red wine pie served with mash, green beans & baby beetroot salad

27. Filete de Solomillo \$20

300g Grilled sirloin steak, baked potatoes, carrots and sweet potatoes coated with honey and oregano, served with jus

28. Chuleta Valluna \$17

Pork schnitzel, rice, cassava chips, green salad served with salsa verde.

29. Pollo la Parilla \$18

Grilled chicken breast on a bed of mash, topped with Cuban salsa

30. Mojarra Fritto \$18

Deep fried Tilapia, rice, chips and salad

Salads

31. La Mixta \$10

Mix lettuce, tomato, cucumber, capsicum, Spanish onions, olives

32. Queso de Crabra \$12

Mix lettuce, tomato, cucumber, roasted capsicum, red onions, olives and goats Cheese

33. Papa's Fritas \$6

Fried Chips

Dessert

34. Créma Catalana \$8

Catalan crème brûlée

35. Churros con Chocolate \$7

South American donuts with chocolate dipping sauce