

AREPAS (GF)

Handshaped white corn pockets

Bondi Pavillion ★

Shredded Beef Brisket, Sweet plantain, Black beans, Tasty
Cheese + Chimmichurri

\$25

Add Guacamole side \$5



The Queen

Shredded Chicken Breast mixed with Guacamole, Black
Beans and Feta + Hogao

\$25

Add Sweet Plantain \$5



Don Ovejo ★

Slow-cooked on the Bone Leg of lamb, Feta, Marinated
Grilled Eggplant + Tzatziki

\$25

Add Guacamole side \$5



The Broz

Mild Spanish Chorizo, Guacamole, Cheese + Chimmi Churri

\$25

Add Sweet Plantain \$5



Pedritos ★

BBQ Pulled Pork (Scotch Fillet), Slaw, Tasty Cheese +
Pickles

\$25

Add Guacamole side \$5



La Morocha

Grilled Morcilla, Guacamole, Tasty Cheese + Hogao

\$25

Add Sweet Plantain \$5



Bulfeeta ★

Lemon and Dill Cooked Black Tiger Prawns, Guacamole +
Hogao

\$25

Add Feta \$4

Yummy Mummy (vegetarian) ★

Guacamole, Black Beans, Sweet Plantain, Feta + Hogao

\$25

Add Grilled Eggplant \$4



Ghandi (vegan) ★

Grilled Marinated Eggplant, Sweet Plantain, Black Beans,
Guacamole + Hogao

\$25

Add Feta \$4

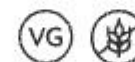


Arepa con queso ★

Mix Melted cheese + Guacamole and Hogao on the side

\$22

Mild Chorizo \$14



CORRIENTAZOS (GF)

Bowls

Beef Bowl

Shredded Beef Brisket, Guacamole, Rice, Black Beans, Feta, Sweet Plantain, Baby Arepa and Chimichurri

\$30



Chicken Bowl

Shredded Chicken Breast mixed with Guacamole, Rice, Black Beans, Feta, Sweet Plantain, Slaw, Baby Arepa and Hogao (FYI the chicken mix is cold)

\$30



Lamb Bowl

Slow cooked on the Bone Leg of Lamb, Marinated Eggplant, Guacamole, Rice, Black Beans, Feta, Sweet Plantain, Baby Arepa and Tzatziki

\$30



4- Chorizo Bowl

Mild Spanish Chorizo, Guacamole, Rice, Black Beans, Feta, Sweet Plantain, Baby Arepa and Chimichurri

\$30



BBQ Pork Bowl

BBQ Pulled Pork (Scotch Fillet), Slaw, Rice, Black Beans, Feta, Sweet Plantain, Baby Arepa and Pickles

\$30

Add Guacamole side \$5



Prawns Bowl ★

Lemon and Dill cooked Black Tiger prawns, Guacamole, Rice, Black Beans, Feta, Sweet Plantain, Baby Arepa and Hogao

\$30



Vegetarian Bowl ★

Guacamole, Grilled Marinated Eggplant, Feta, Rice, Black Beans, Sweet Plantain, Baby Arepa and Hogao

\$30



Vegan Bowl

Guacamole, Grilled Marinated Eggplant, Rice, Black Beans, Sweet Plantain, Baby Arepa and Hogao

\$30



Sides

Arepa

\$8



Sweet plantains

Cooked bananas

\$6



Guacamole, Cole Slaw, Eggplant

\$5



Beef, Pork, Prawns, Lamb, Chicken, Chorizo, Morcilla

\$14

Rice, Beans

\$6



Feta, Tasty

\$4

El Indio Chilli sauce (medium spicy)

\$14



Desserts

Arequipe Cheese Cake

Dulce de Leche Cheese Cake

\$15

Olquitos

Traditional Colombian Lemon Dessert

\$15



Drinks

Fresh Juices

\$8

Lulo

Feijoa

Guava

Mango

Passionfruit

Sparkling Drinks

\$6

Karma cola

Gingerella

Lemmy Lemonade

Organic Coconut Water

\$6

Agua de Panela

Sugar Cane Juice, Lemon, Mint

\$8

Ponymalta

"The Drink Of the Champs"

\$8

Fresh Lemonade

\$8

Organic Kombucha

\$7

Ginger Lemon

Raspberry Lemonade

San Pellegrino Sparkling Water

500 ml

\$6

Colombiana

Traditional Colombian Soft Drink

\$8

All Coffees (medium size)

El Indio's House Blend 50/50 Colombia/Brazil by Roastville
(Only Soy Milk)

\$5

Prana Chai Tea/Latte

(Only Soy Milk)

\$8

Hot Chocolate with Panela

Ecuador Organic

\$8

Agua de Panela Caliente con Limon

Hot sugar cane juice and fresh squeezed lemon

\$8

Manzana Postobon

Apple flavor soda

\$8

Alcoholic Beverages

Wine by the Glass

White - Howard Vineyard 2018 Pinot Gris, Adelaide Hills,
SA - Yerring Station 2016 Chardonnay, Yarra Valley, VIC -
Valdivieso 2017 Single Lot Sauvignon blanc, Valley de
Leyda, CH - Rosé - Domaine Artea Rose 2018 Provence,
France - Red - Yerring Station 2019 Pinot Noir, Yarra Valley,
SA - San Felipe Tempranillo 2017 Mendoza, Argentina-
Minimun (Organic, Vegan) 2017, Sangiovese+ Syrah+ Cab
Sav Nagambie Lake, VIC - Santa Ana, 2019 Maibec,
Mendoza, Argentina - Tenuta Ulise 2017 Montepulciano
D'abruzzo, Italy Garzon Tannat 2017 Punta del Este,
Uruguay-

\$14

Beers

Bondi Beach Beer, XPA - Coopers Green, Pale Ale - Quilmes,
Lager (Argentina) - Poker, Lager (Colombia) - Corona, Pale
Ale - Club Colombia (Colombia)

\$11

Wine by the Bottle

White - Howard Vineyard 2018 Pinot Gris, Adelaide Hills,
SA - Yerring Station 2016 Chardonnay, Yarra Valley, VIC -
Valdivieso 2017 Single Lot Sauvignon blanc, Valley de
Leyda, CH - Rosé - Domaine Artea Rose 2018 Provence,
France - Red - Yerring Station 2019 Pinot Noir, Yarra Valley,
SA - San Felipe Tempranillo 2017 Mendoza, Argentina-
Minimun (Organic, Vegan) 2017, Sangiovese+ Syrah+ Cab
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Mendoza, Argentina - Tenuta Ulise 2017 Montepulciano
D'abruzzo, Italy Garzon Tannat 2017 Punta del Este,
Uruguay-

\$65

Michelada

Corona, Lemon juice & House Chili

\$15

Cocteles/ Cocktails

La Mula

Ron Medellin, lime, sugar cane and mint

\$17

Margarita del 8

José Cuervo silver, orange liquor, fresh lime juice and mint

\$17

Chilli Margarita

Margarita del 8 + El Indio's homemade with love chilli

\$17