

# MENU

## SHARE PLATES

**GUAC Y TORTILLA** 19  
Freshly made guacamole, citrus and mild spice with crispy fried tortillas  
VGN

**CHOCLO RIBS** 15  
*Corn* over coals, basted in Papi's butter, rainforest honey and different chilli's topped with manchego  
GF

**CHORIZO & HALLOUMI SKEWER** 16  
Chorizo, halloumi, drizzled honey pepper and cherry tomatoes  
GF

**CHICHARRON** 22  
Mojo cured *pork belly*, served with a plantain, avocado and celery remoulade  
GF

**CEVICHE** 37  
*Kingfish* with papaya, red chilli, celery, lime juice, fried corn tortilla in a leche de tigre sauce  
GF

## EMPANADAS

**MIXED QUESO EMPANADA** 15  
Mixed cheese finished with hot honey pepper  
VG

**BEEF EMPANADA** 16  
Lightly spiced wagyu beef served with chimichurri

## BIG PLATES

**SEAFOOD PAELLA (FOR TWO)** 65  
Octopus, prawn and squid  
GF

**ANGUS SB2 PICANHA 300G** 60  
Over coals served with fries, chimichurri and sprinkled farofa  
GF

## TACOS \*2 per serve

**PORK CARNITAS** 19  
Confit pork, salsa roja, pickled onions, salsa verde, guacamole and pineapple  
GF

**FRIED CHICKEN** 18  
Crispy chicken, salsa verde, guacamole, pickled onions

**TUNA TOSTADA** 21  
*Fried corn taco*, marinated fresh tuna, toasted sesame seed salsa avocado and celery  
GF

**CARNE ASADA** 20  
*Angus steak*, pickled onions, chimichurri and farofa  
GF

**SMOKEY PIMENTO** 15  
Charcoaled capsicum, guacamole, queso fresco and salsa roja  
GF & VGN

## SIDES

**PICO DE GALLO** 5

**CORN TORTILLA (3)** 4

**FLOUR TORTILLA (3)** 4

**GUACAMOLE** 5

**FRIES** 12

## POSTRES

**CHURROS & CHOCOLATE** 15

**BANANA RELLENA** 15  
GF



**BIG PAPI'S**  
C O C I N A

## COFFEE & DRINKS

### Hot

Espresso	\$3.0
Long Black	\$4
Machiato	\$4.5
Piccolo	\$4.5
Flat White	\$4.5
Latte	\$5
Cappucino	\$5
Mocha	\$5
Hot Chocolate	\$4.5
Matcha	\$5.5

LARGE SIZE +\$1

SOY, ALMOND, OAT MILK +\$1

### Cold

Iced Long Black	\$6
Iced Latte	\$6
Iced Mocha	\$6
Iced Matcha	\$7
Still Water 500mL	\$7
Sparkling Water 500mL	\$7

## SANDWICHES

**Chorizo & Egg** \$ 17

**Steak & Chimmi** \$ 19  
with pickles, dijon & provolone

**Cubano** \$ 19  
pulled pork, ham, pickles and  
mustard

**Fried Chicken** \$ 18.5  
with chilli mayo and slaw

+5 WITH FRIES

## DONUTS

Dulce De Leche	\$7
Vanilla Custard	\$7
Seasonal Jam	\$7