

PARA COMER / TO EAT

MENOS / LESS

- CHIPAS** \$10
Cheese bread served with pebre (VEG, GF) Add black beans 5
- CITRUS SLAW SALAD*** \$15
Cabbage, fennel & mote slaw with green beans, orange, mint, coriander, toasted cashews & pepitas (VEG, AVAILABLE GF) Add beef 5
- PUPUSAS CON CURTIDO*** \$16
Thick corn tortilla w/ Salvadorian cabbage relish and salsa roja (VEG, GF) Add beef 5

MÁS / MORE

- VEGAN AREPA W/PICADILLO** \$19
Beetroot arepa w/slaw salad, black bean and quinoa picadillo, pumpkin puree, coriander & toasted sunflower seeds (VEG, GF)
- HUEVOS RANCHEROS** \$19
Free-range eggs w/ black beans, pico de gallo, crema fresca, avocado, seasonal herbs & toasted sourdough (VEG, AVAILABLE GF) Add beef 5
- ROPA VIEJA*** \$20
Shredded beef, Cuban black beans, citrus rice, coriander, house pickles, toasted pepita and crema fresca (GF) Add avocado 4 fried egg 3
- POROTOS CON LONGANIZA** \$21
Chilean bean and pumpkin stew with traditional red wine & pork sausage (AVAILABLE VEGAN)

SANDWICHES / SANDWICHES

- BOCADITO CUBANO** \$16
Slow-cooked pork shoulder, provolone & cheddar cheese, pickled zucchini, chipotle and aioli toasted on a soft roll
- CHACARERO SÁNDWICH** \$16
Beef lomito, tomato, green beans and jalapeño mayo on a toasted sourdough bun (AVAILABLE VEG) Add haloumi 4
- PUPUSAS CON CURTIDO*** \$16
Thick corn tortilla w/ Salvadorian cabbage relish and salsa roja (VEG, GF) Add beef 5

MÁS DULCE / SWEETER

Changing frequently so please ask us!

UN POQUITO MÁS / A LITTLE MORE

Arepa toast	8	Sourdough Toast	7
Shredded beef	5	Cuban black beans	5
Grilled chorizo	5	Avocado	4
Bacon	5	Scrambled/Fried Egg	3
Haloumi	4	Pebre/Hot Sauce	2

Proudly supporting Vermeys Meats, Backyard Bounty, Tasmanian Juice Press, Tasmanian Chilli Beer Co., Hobart Beverage Co., Zimmah Coffee and Local craft beer legends (too many to list)



EVENING MENU (FRIDAY & SATURDAY)

Openings Hours

Friday evening 5:30 - late

Saturday evening 5:30 - late

CHIPAS CHEESE BREAD	\$10
EMPANADITAS VN AVAIL	\$12
CITRUS SLAW SALAD VN AVAIL	\$12
CHARRED BEANS GF AVAIL VN W / PEBRE AND MANCHEGO	\$19
CHAR GRILLED SWEET POTATOES GF VN AVAIL W / CHIMMICHURI & LIME CREMA	\$16
SKIRT STEAK GF W / CHIMMICHURI	\$19
POLLO A LAS BRASAS GF W / CHIMMICHURI	\$25
MARKET FISH GF PAN FRIED WITH TOMATO AND GARLIC W/ROMESCO SAUCE	\$22
CHURROS V W / AZTECA CHILLI CHOCOLATE ICE CREAM	\$15
HOUSE SAUCES VN	\$ 3

GF GLUTEN FREE

V VEGETARIAN

VN VEGAN

MENU DESIGNED FOR SHARING.



PARA TOMAR / TO DRINK

NAUGHTY DRINKS

CERVEZA / BEER

On tap - always local, always delicious 7 / 12
Bottled imports, please ask us!

VINO / WINE

Red & White, local and Latin imports, please ask us!

CAFÉ CON MALICIA

Affogato (Kahlua, Frangelico or Ron) 12
Chocolate, Banana & Baileys 12

CAFÉ / COFFEE

Little/ Chico 3.5
Regular or Large 4 / 4.5
Latte manjar 4.5
Iced coffee/ Iced chocolate 6
Almond / Bonsoy / extra shot .5

TÉ / TEA

Earl grey / English breakfast / Lemongrass & ginger / Green sencha / Peppermint / Chamomile 4.5
Rooibos Chai / Indian Chai 5
Yerba Maté - brewed / traditional 5 / 6

CHOCOLATE

Hot Chocolate / Mexican Spiced Hot Chocolate 5.5
5

COOL DRINKS

Tas Chilli Beer Co: ginger / ginger chilli / raspberry sparkling.
Kombucha: locally brewed organic kombucha
Tasmanian Juice Press: orange / citrus blend (pinapple/lemon/mint/apple/ginger)
Smoothies: mango / banana / pineapple - w/yogurt, honey and milk. (AVAIL DF)

