

# POPTEÑO

## Starters

Bread	3PP
Escabeche of Spatchcock with Sweet and Sour Peppers	15
Warm Potato and Zucchini Flower Salad, Soft Egg and Pecorino Sabayon	18
Spiced Lamb Tartare with Charred Onion Flatbread	18
Marinated Sardines with Beetroot, Celeriac and Horseradish Cream	22
Grilled Lambs Tongue with Yoghurt and Purslane Salad	20
Bbq Octopus, Olive Oil Confit Potatoes and Aioli	24
Polenta with Baby Eggplant, Tomato, Olive Jam and Burrata	24

## Pasta

Potato Ñoquis, Parmesan Broth and Nutmeg	24
Pappardelle with Stewed Cuttlefish and Guancales	26
Ham and Cheese Pirogi with Hand Cut Bolognese	26

## Mains

Locro Marinero; Light Seafood Stew with Corn and Legumes, Served with Fried Pumpkin Bread	38
Milanesa; Crumbed Veal Cutlet with Raddicchio and Orange Salad	38
Milk Braised Beef Skirt and Mashed Potato	38

## Sides

Braised Silverbeet	14
Rice and Pickle Salad	14
Soufflé Potatoes	14
Raw Red Salad	14
Green Beans with Feta	14

## Dessert

Flan Mixto; Milk Flan, Dulce De Leche and Cream	16
Cherry Tart, Muscovado and Aniseed	16
Mil Hojas; Millefeuille of Vanilla and Caramel Chocolate Cream	16
Poached Peaches, Preseco and Vanilla Sabayon	16

## Dessert Wine

	G	B
Jean Bousquet Fortified Malbec, <i>Tupungato</i>	10	65
Cumbres Andinas Moscato, <i>Maipu</i>	13	65
Pampa Late Harvest Viognier, <i>La Pampa</i>	13	65
Familia Marguery Sun Dried Muscat, <i>Lujan de Cuyo</i>	13	72

# PORTENO

## STARTERS

PAN DE CASA House Baked Bread & Olive Oil with Chicken Liver & Ham Pate	Per Person \$3
ACEITUNAS Marinated Olives	\$8
BERENJENAS EN ESCABECHE Spiced Pickled Eggplant	\$8
EMPANADA DE CARNE Beef Empanada	\$7
EMPANADA DE BRÓCOLI Y RICOTA Broccoli & Ricotta Empanada	\$7
LENGUA EN ESCABECHE Pickled Veal Tongue	\$12
FLORES DE ZAPALLITOS Fried Zucchini Flowers filled with Cheese & served with Romesco Sauce	\$8.5pp
VIEIRAS CON CARPACCIO DE PULPO Grilled Scallops, Octopus Carpaccio with Palm Hearts, Lemon Mayonnaise & Avruga Caviar	\$36
RAVIOLI DE ZAPALLO Y QUESO Wood Roasted Pumpkin, Fontina & Almond Ravioli with Burnt Sage Butter & Pecorino	\$28
VITELLO TONNATO Thinly Sliced Wagyu Girello, Vine Smoked Tuna Preserve, Anchovy Mayonnaise & Capers	\$32
CALAMARES ASADOS CON TRES PEPINO Grilled South Australian Calamari with three styles of Cucumber	\$30

## MEATS

### *PARILLA*

*Cuts from our charcoal grill*

CHORIZO PORTEÑO \$15  
Housemade Pork Sausage made with White Wine, Garlic & Spanish Paprika

MORCILLA \$15  
Blood Sausage with Red Peppers in Garlic Specially made to the family recipe

MOLLEJAS \$18  
BBQ Veal Sweetbreads (Please ask your waiter for availability)

TIRA DE ASADO \$42  
Beef Short Ribs cut at 2cm across the rib  
This is a typical Argentinian cut. Full flavoured & textural

ENTRAÑA \$42  
Wagyu Beef Outside Skirt  
The muscle located on the inside of the rib. Rich in flavour, soft & juicy

BIFE ANCHO \$40  
Grain fed Sirloin 350g  
Also called Bife de Chorizo because of the thickness of its cut. Classic steak.

POLLITO \$32  
Free Range 600g Chicken  
Grilled over coal, butterflied & seasoned with lemon & salt, served quartered

### *ASADOR*

*Our fire pit where whole pigs & lambs are cooked on crosses over ironbark wood for a minimum of 8 hours each day*

CHANCHITO A LA CRUZ 8 hour Woodfired Pig \$48

CORDERO A LA CRUZ 8 hour Woodfired Lamb \$48

All of our meats are served with Chimichurri (Parsley, Oregano, Garlic, Chilli, Vinegar & Olive Oil)

## SIDES

ENSALADA DE HINOJO Shaved Fennel Salad with Apricot Black Olives & Amontillado Dressing	\$16
BROCOLI ASADO SALSA DE ANCHOAS Grilled Broccoli with Anchovy, Chilli Garlic Sauce & Crispy Onions	\$16
REMOLACHAS CON REPOLLO MARINADO Y LABNA Roast Beetroot, Marinated Red Cabbage Honey Olives, Pickled Green Chilli & Labna	\$16
POLENTA White Polenta with Gorgonzola & Walnuts	\$16
REPOLLITOS DE BRUSELA FRITO Crispy Fried Brussel Sprouts with Lentils & Mint	\$16
MORRONES Y BERENJENAS ASADAS Grilled Eggplant with Peppers, Ricotta & Pistachio Dressing	\$16
CHOCLO ASADO CON LIMA Y QUESO Grilled Corn with Radish, Lime, Butter & Manchego Cheese	\$16
YUCCA HUANCAINA CON HUEVO FRITO Cassava Chips with Huancaina Sauce & Fried Egg	\$16



*In their first book, Bodega, Porteno & Gardel's Bar share their favourite recipes as well as stories about how it all began.*

*Available here \$59.95*

*(Ask your waiter if you'd like your copy signed)*