

SANTELMO

ASADO ~ \$60 PER PERSON (minimum 2 people)



Chapa: Flat bread with olive oil and pickled zucchini

Empanada: Beef, olive and egg

Ceviche: Peruvian style lemon cured Swordfish with chilli, sweet potato and onion

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Chorizo: House made pork and beef sausage

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Vacío: O'Connor's premium pasture fed flank steak

Papas: Potato, cornichon, shallot, parsley, aioli

Lechuga: Baby cos lettuce with shallots and horseradish dressing

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Alfajor: Argentine cookie filled with dulce de leche



Set menus are subject to changes dependant on availability of produce

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EL BANQUETE ~ \$80 PER PERSON (minimum 4 people)



Chapa: Flat bread with olive oil and pickled zucchini

Empanada: Beef, olive and egg

Ceviche: Peruvian style lemon cured Swordfish with chilli, sweet potato and onion

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Chorizo: House made pork and beef sausage

Morcilla: Spiced black sausage

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Solomillo: O'Connor's premium dry aged pasture fed bone in sirloin

Papas: Potato, cornichon, shallot, parsley, aioli

Lechuga: Baby cos lettuce with shallots and horseradish dressing

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Alfajor: Argentine cookie filled with dulce de leche

Flan: Dulce de leche crème caramel with salted peanut praline



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LA COMILONA ~ \$100 PER PERSON (minimum 6 people, 1 week notice)



Ostra: Oysters natural with lemon

Chapa: Flat bread with olive oil and pickled zucchini

Empanada: Beef, olive and egg

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Ceviche: Rudderfish, octopus, roasted pepper, potato and dill

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Chorizo: House made pork and beef sausage

Tira de asado: O'Connor's premium pasture fed short ribs

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Choose one of the following

Cordero: Slow cooked lamb

Cerdo: Slow cooked pork

Carne: Large cut beef

Pescado: Whole seasonal fish

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Papas: Potato, cornichon, shallot, parsley, aioli

Lechuga: Baby cos lettuce with shallots and horseradish dressing

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Alfajor: Argentine cookie filled with dulce de leche

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Flan: Dulce de leche crème caramel with salted peanut praline

Chocolate: Chocolate tart, malt cream, cocoa nib tuille



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VEGETARIAN SET MENU ~ \$50 PER PERSON



Chapa: Flat bread with olive oil and pickled zucchini

Empanada: Traditional Argentine fried pastry filled with corn, onion and mozzarella

Brócoli: Fried broccoli with pecorino

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Zanahorias: Burnt carrots with hazelnuts, thyme, and garlic goats curd

Calabaza: Roasted pumpkin, creme fraiche, spiced pumpkin seeds

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Alfajor: Argentine cookie filled with dulce de leche



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