

## BITE ME

**\$16 Chicharron & Chorizo Mixto**  
Pork belly bites and chorizo served with chimichurri sauce

**\$10 Chicken Satay**  
Served with spicy peanut sauce and acar

**\$16 Fry Herring Fish (Shishamo)**  
Served with lemon

**\$12 Calamari Frito**  
A generous portion of fresh, tender squid lightly breaded then deep fried, served with lemon wedges, homemade marinara sauce & tartar sauce

**\$14 El Nachos Beef Grande**  
Chili beef with cheese sauce, jalapeño sliced, sour cream, guacamole and pico de Gallo

**\$10 Santo Jalapeños Poppers**  
Served with cilantro sour cream & Pico de Gallo

**\$16 Fritto Misto Di Mare**  
A generous portion of fresh, tender mix seafood. Breaded then deep fried, served with lemon wedges, homemade marinara sauce & tartar sauce

**\$12 Manolo !! Olives & Pickles**  
A mix of gourmet olives and pickles mix with olive oil and herbs

**\$12 Be My Wingman**  
Served with blue cheese dressing

**\$18 Tiger Prawn Al Fuego**  
Grill tiger prawns with garlic butter and herb sauce

**\$14 Questo Mixto**  
A combination of our gourmet and premium cheese



Food

TRUFFELS FRIES \$8 | SWEET POTATO FRIES \$6 | CHIPS AND SALSA \$5

## PASTA

**\$14 Chicken or Beef Bolognese**  
sauteed with onion, chili oil and mix with tomato sauce and penne pasta

**\$12 Spaghetti Aglio Olio**  
Sauteed with garlic, olive oil, fresh chili cherry tomatoes and parmesan cheese

**\$12 Penne a la Vodka**  
Sauteed onion, light cream and a dash of tomato sauce, sauteed with butter and flamed with Vodka and parmesan cheese

**\$14 Spaghetti Carbonara**  
Sliced bacon tossed, onion with fresh cream and egg yolk topped with crispy bacon and parmesan cheese

## SALAD

**\$12 Steffie Cesar Salad**  
Romain lettuce, crouton, bacon, hard boil eggs and Cesar dressing

**\$12 Baby Bamm-Bamm Salad**  
Baby Spinach with watermelon, caramelise onion, cherry tomatoes, feta cheese, parmesan cheese and balsamic dressing

**\$12 Chef Sady Salad**  
Mix green, ham, turkey, hard boil eggs, carrots, celery, tomato and balsamic dressing

**\$10 Chop Chop Salad**  
Mix green, carrots, celery, cherry tomatoes, red onion green peas parmesan cheese and balsamic dressing

## BURGERS

**\$16 El Patron \$16**  
Fresh grounded sirloin, cheddar cheese BBQ sauce topped with lettuce, tomato and red onion sliced

**\$16 Rocky Balboa Steak \$16**  
Prime rib steak with sauteed onion, capsicum, cheddar & pepper Jack cheese

**\$16 Bello Mushroom \$16**  
Grill Portobello mushroom with arugula, caramelise onion and Pepper jack cheese

**\$14 Ay caramba! Caliente \$14**  
Fried chicken leg mix in buffalo sauce, topped with bacon lettuce tomato and ranch dressing

**\$14 The Bronx \$14**  
Pulled pork mix with spicy BBQ sauce, lettuce and onion rings

ALL BURGERS SERVED WITH FRIES AND HIPPIE COLE SLAW

## FLAT BREAD

**\$16 Lox**  
Smoked salmon capers red onion cream sauce

**\$14 Sofia**  
Black olives, red onion, roasted red pepper and feta cheese

**\$14 Mahalo**  
Ham and pineapple

**\$14 Bing**  
Hoisin bbq chicken Roasted capsicum and mix green

## PIZZA

**\$16 Al Fuego**  
Parma ham and rockets

**\$16 Conquistador**  
Mix of exotic mushrooms & rockets

**\$14 Maya**  
Marinated cajun chicken, Spanish onions, red capsicum & Jalapeño

**\$14 Mamasita**  
Fresh mozzarella, cherry tomatoes and basil

## CHEF'S TABLE

**\$25 Ribeye al Fuego**  
Served with hippie coleslaw, fries and Rum BBQ sauce

**\$22 BBQ Ribs**  
Pork ribs, hippie served with coleslaw, fries and BBQ sauce

**\$18 Quesadilla**  
Choice of beef, chicken or prawns, with a blend of three cheese, folded in flour tortilla served with Salsa and sour cream

**\$16 Burrito Libre Bowl**  
California Style Burrito Sauteed Vegetables, stuffed with rice, guacamole, pico de gallo and shredded cheese, served with bean sauce and cheese

**\$22 Half Chicken**  
Free range chicken served with primavera vegetable sofrito sauce

**\$20 Grill Salmon with Pineapple Salsa**  
Wild caught Alaska. Served with mash potatoes and primavera vegetables

**\$18 Fish and Chips**  
With hippie Cole slaw lemon and tartar sauce

**\$18 Bangers & Mash**  
Served with mash potatoes brown sauce and fried shallots

Dulceria \$6 Sweet		
Carrot Cake	Brownie	Cheese Cake
<small>Vanilla Ice Cream Caramel Sauce</small>	<small>Vanilla Ice Cream Chocolate Sauce</small>	<small>Strawberry Ice Cream Caramel Sauce</small>
Selection of Gourmet Gelato \$4 <small>one scoop</small>		
<small>Vanilla - Strawberry - Chocolate - Mango - Coconut - Avocado</small>		

COFFEE \$5.00	
<small>Americano / Double Espresso / Latte / Cappuccino</small>	
Affogato \$6.50	Water \$6.50
	<small>Sparkling &amp; Still</small>
Juices \$5.50	Sodas \$5
<small>Orange / Apple / Lime / Cranberry / Pineapple</small>	<small>Coke / Sprite / Ginger Ale / Coke Light / Tonic</small>