



Latin Bar.Restaurant.Club

## ENTRADAS/ENTRÉES

<b>OSTRAS / OYSTERS</b>	<b>MEDIA DOZENA / HALF DOZEN</b>	<b>15</b>
	<b>UNA DOZENA / DOZEN</b>	<b>26</b>
<b>NATURAL</b>	<i>Served w/ a side of Salsa Fresca</i>	
<b>KILPATRICK</b>	<i>Grilled w/ Bacon Julienne &amp; spicy Worcestershire Sauce</i>	
<b>CEVICHE DE CAMARONES Y PULPO PEQUEÑO / PRAWN &amp; BABY OCTOPUS CEVICHE 18</b>		
<i>Prawns &amp; Baby Octopus cured in Orange &amp; Lemon juice, Coriander &amp; Jalapeño Chillies w/ Capsicum, Cucumber &amp; Onion &amp; Char-grilled Bread</i>		
<b>CALAMARES PEQUEÑOS EN SAL Y PIMIENTA / SALT &amp; PEPPER BABY CALAMARI</b>		<b>15</b>
<i>Crispy Salt &amp; Pepper Baby Calamari w/Mild Jalapeño Passionfruit Sauce &amp; Chipotle Chilli Mayonnaise</i>		
<b>CAMARONES FRITOS AL AJILLO / SIZZLING GARLIC PRAWNS</b>		<b>19</b>
<i>Sautéed Prawns w/ Garlic served on a sizzling plate w/ Char-grilled Bread</i>		
<b>EMPANADAS / PASTRIES</b>		<b>15</b>
<i>Three South American Style Golden Pastries filled w/ Beef OR Chicken, Onion, Capsicum, Tomato &amp; Mushrooms served w/ a side of Salsa Fresca</i>		
<b>QUESADILLAS</b>		<b>13</b>
<i>Mozzarella &amp; Feta Cheeses baked between two Tortillas topped w/ Salsa Fresca &amp; served w/ sides of Sour Cream &amp; Guacamole</i>		
<b>NACHOS</b>		<b>15</b>
<i>White Corn Tortilla Chips, Refried Beans, Mild Jalapeño Cream Cheese &amp; Melted Cheese topped w/ Sour Cream, Guacamole &amp; Salsa Fresca</i>		
<i>Choice of: Chicken - Beef - Chilli Con Carne - Vegetables</i>		
<b>CHORIZO PICANTE / SPICY SPANISH SAUSAGE</b>		<b>13</b>
<i>Grilled Spanish Style Pork Sausage w/ Salsa Roja</i>		

## ENTREES TO SHARE/ENTRADAS PARA COMPARTIR

<b>LA CITA PLATO DE TAPAS /LA CITA TAPAS PLATE</b>	<b>25</b>
<i>Black Olives, Feta Cheese, Roast Capsicum</i>	
<i>Spanish Beef Meatballs w/ Salsa Roja</i>	
<i>Prawns w/ Mild Chipotle Chilli Mayonnaise,</i>	
<i>Salt &amp; Pepper Baby Calamari w/ Mild Jalapeño Passionfruit Sauce</i>	
<i>Spanish Omelette w/ Sweet Chilli Cream</i>	
<i>Prosciutto &amp; Char-Grilled Capsicum Brushcetta</i>	
<b>PLATO DE ENTRADA MIXTO / MIXED ENTRÉE PLATE</b>	<b>39</b>
<i>Black Olives, Feta Cheese, Roast Capsicum</i>	
<i>Chorizo Sausage w/Salsa Roja</i>	
<i>Prawns w/ Mild Chipotle Chilli Mayonnaise</i>	
<i>Salt &amp; Pepper Baby Calamari w/ Mild Jalapeño Passionfruit Sauce</i>	
<i>Chicken &amp; Beef Empanadas</i>	

*Prawn & Baby Octopus Ceviche*  
*Pacific Oysters w/ Salsa Fresca*



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## **PLATOS PRINCIPALES / MAIN COURSES**

### **CARNE / MEAT**

#### **CARNE DE RES / STEAK 30**

*Grain Fed 300g Sirloin OR 350g Rib Eye Steak w/ Potato & Spinach Bake, Sautéed Seasonal Vegetables & complimented with your choice of sauce*

#### **MARINATED PORK CUTLET 27**

*Succulent Pork Cutlet marinated in Garlic & Rosemary w/ Potato & Spinach Bake, Sautéed Seasonal Vegetables & your choice of sauce*

<i>Sauces - Chipotle</i>	<i>Veal Jus w/ Mushrooms &amp; Smoked Chipotle Chilli Peppers</i>
<i>Salsa Roja</i>	<i>Spicy Latin style Tomato Sauce</i>
<i>Red Wine Jus</i>	<i>Veal Jus blended w/ Red Wine</i>

#### **FILETE A LA CITA 35**

*Grain Fed 300g Sirloin topped w/ Salsa Fresca, Grilled King Prawns on a bed of Latin American Rice*

#### **CORDERO ASADO / LAMB CUTLETS 30**

*Marinated & Grilled Lamb Cutlets on a bed of Latin American Rice, Grilled Eggplant, Sautéed Mushrooms, Capsicum, Zucchini, & complimented w/Mild Chipotle Chilli & Mushroom Sauce*

#### **PARRILLADA PARA DOS / MIXED GRILL FOR TWO 95**

*Chicken Supremes marinated in Mild Piri-Piri Chillies, Grain Fed Steak, Marinated Lamb Cutlets, Crispy Pork Belly & Spicy Chorizo Sausage w/ Fries, Mixed Spanish Salad & sides of Red Wine Jus & Salsa Roja  
Complimented with a bottle of El Origen Cabernet Sauvignon 115*

### **POLLO / CHICKEN**

#### **POLLO EN MOLE / SPICY CHOCOLATE CHICKEN 28**

*Chicken Supreme marinated in Mild Piri-Piri Chillies w/ Mexican style Spicy Chocolate Sauce on a bed of Latin American Rice, Sautéed Baby Spinach & Roasted Capsicum*

#### **POLLO AL DIABLO / DEVIL'S CHICKEN 28**

*Chicken Supreme marinated in mild Piri-Piri Chilli w/Warm Creamy Potato, Mushroom, Bacon & Onion & Mild Chipotle Chilli & Mushroom Sauce*



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## **PLATOS PRINCIPALES / MAIN COURSES**

### **MARISCOS / SEAFOOD**

<b>OCEAN TROUT AND KING PRAWN</b>	<b>29</b>
<i>Potato &amp; Spinach Bake w/ baked slices of Ocean Trout w/ Cherry Tomato &amp; Parmesan Chip garnish complimented w/ a Grilled Prawn wrapped in Prosciutto on a bed of Guacamole</i>	
<b>ENCHILADA DE LANGOSTA / LOBSTER ENCHILADA</b>	<b>38</b>
<i>Diced Whole Lobster Tail sautéed in Tomato &amp; Capsicum Chilli Sauce on Latin American Style Rice w/ Seasonal Vegetables</i>	
<b>FILETES DE PESCADO A LA PARRILLA / GRILLED FISH FILLETS</b>	<b>29</b>
<i>Grilled Tasmanian Ocean Trout &amp; King Fish Fillets on a bed of sautéed Asparagus, Mushrooms, Cherry Tomatoes &amp; Baby Spinach drizzled w/ Lemon &amp; Herb Emulsion</i>	
<b>ENCHILADA DE MARISCOS / MIXED SEAFOOD ENCHILADA</b>	<b>30</b>
<i>Kingfish, Prawns and Black Mussels sautéed in a Tomato &amp; Capsicum Chilli Sauce served on Latin American Style Rice</i>	
<b>PLATO DE MARISCOS PARA DOS / SEAFOOD PLATTER FOR TWO</b>	<b>125</b>
<i>Grilled Prawns, Whole Lobster Tail w/ Garlic Butter, Pacific Oysters w/ Salsa Fresca, Salt &amp; Pepper Baby Calamari w/ Mild Jalapeño Passionfruit Sauce, Cocktail Prawns w/ Mild Chipotle Chilli Mayonnaise &amp; Tomato &amp; Chilli Black Mussels complimented w/ Mixed Spanish Salad &amp; Fries</i>	
<i>Complimented with a bottle of Santa Carolina Sauvignon Blanc</i>	
	<b>145</b>

### **SABORES MEXICANOS / MEXICAN FLAVOURS**

<b>FAJITAS</b>	<b>27</b>
<i>Chicken, Beef or Vegetables w/ Capsicum, Onion &amp; Garlic served sizzling w/ Four Warm Tortillas &amp; sides of Refried Beans, Sour Cream &amp; Guacamole</i>	
<b>BURRITOS</b>	<b>DOUBLE (2) 18</b>
<i>Choice of Chicken, Beef or Vegetables or a combination w/ Mild Jalapeño Cream Cheese, Grated Cheese &amp; Refried Beans rolled on a Tortilla, baked &amp; served w/ a side of Sour Cream &amp; Guacamole topped with Salsa Fresca</i>	

### **PLATOS VEGETARIANOS / VEGETARIAN DISHES**

<b>POLENTA CON VEGETALES / VEGETABLE POLENTA</b>	<b>22</b>
<i>Baked Vegetable Polenta w/ Sautéed Baby Spinach, Wild Mushrooms &amp; Sautéed Seasonal Vegetables complimented w/ Salsa Roja (V) (VEGAN)</i>	
<b>PIMENTON RELLENO / STUFFED CAPSICUM</b>	<b>22</b>
<i>Baked Whole Capsicum stuffed w/ Sautéed Seasonal Vegetables, Latin American Rice, Salsa Roja &amp; Grated Cheese</i>	



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## **PLATOS ADICIONALES / SIDE DISHES**

<b>ENSALADA MIXTA ESPAÑOLA / MIXED SPANISH SALAD</b>	<b>12</b>
<i>Mixed Gourmet Lettuce, Tomato, Spanish Onion, Roast Capsicum, Feta Cheese &amp; Black Olives w/ Lemon &amp; Herb Dressing</i>	
<b>PAPITAS BRAVAS / CRISPY NEW POTATOES</b>	<b>10</b>
<i>Crispy Potatoes w/ Salsa Roja</i>	
<b>PAPAS BRAVAS CON CHILLI CON CARNE</b>	<b>12</b>
<i>Crispy Potatoes baked w/ Homemade Beef Chilli Con Carne, Melted Cheese, topped w/ Guacamole &amp; Salsa Fresca</i>	
<b>PAPAS FRITAS / FRIES</b>	<b>8</b>
<i>Potato Chips w/ Tomato Sauce</i>	
<b>NACHOS CON SALSAS / CORN CHIPS &amp; DIP SELECTION</b>	<b>8</b>
<i>White Corn Tortilla Chips w/ Refried Beans, Mild Jalapeño Cream Cheese &amp; Guacamole</i>	
<b>PAN A LA PARRILLA CON SALSA / CHAR-GRILLED BREAD &amp; SALSA</b>	<b>8</b>
<i>Warm Char-Grilled Bread w/ a side of Salsa Fresca</i>	
<b>PAN CON AJILLO, JALAPEÑO Y QUESO / GARLIC JALAPEÑO CHEESE BREAD</b>	<b>8</b>
<b>GARLIC BREAD</b>	<b>8</b>
<b>SIDES OF GUACAMOLE / SALSA FRESCA / JALAPEÑO CHILLIES REFRIED BEANS / GRATED CHEESE / CHIPOTLE MAYONNAISE SAUCES - Chipotle Chilli &amp; Mushroom, Salsa Roja or Red Wine Jus</b>	<b>2</b>

## **PARA LOS NIÑOS / FOR THE KIDS**

*Both children's meals include a complimentary scoop of flavoured ice cream for dessert*

<b>NACHOS PARA NIÑOS / KIDS NACHOS</b>	<b>13</b>
<i>Chicken, Beef, Vegetables or Plain Nachos - White Corn Tortilla Chips, Refried Beans, Cream Cheese &amp; Melted Cheese topped w/ Guacamole, Sour Cream &amp; Guacamole</i>	
<b>PESCADO Y PAPAS FRITAS / FISH &amp; CHIPS</b>	<b>13</b>
<i>Lightly Battered Barramundi Fillet w/ Chips &amp; Tomato Sauce</i>	

**SELECCION DE HELADOS / ICE CREAM SELECTION (COMPLIMENTARY)**

*Two scoops choice of Vanilla Bean, Chocolate or Coconut*

**#Kids Meals are only available for children under 12 years**



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**POSTRES / DESSERTS**

**SELECCION DE POSTRES / DESSERT SELECTION**

<b>TIA MARIA CHEESECAKE</b>	<b>12</b>
<i>Creamy Baked Tia Maria Cheesecake topped with Whipped Cream w/ Chocolate Ice Cream, Chocolate Sauce &amp; Vanilla Anglaise</i>	
<b>PUDIN DE BANANA / BANANA BREAD AND BUTTER PUDDING</b>	<b>12</b>
<i>Latin style Banana Bread &amp; Butter Pudding w/ Vanilla Bean Ice Cream &amp; Hot Chocolate Sauce</i>	
<b>LA CITA TRIO DE HELADO / LA CITA TRIO OF ICE CREAM</b>	<b>12</b>
<i>Three scoops of Chocolate, Vanilla Bean or Coconut Ice Cream</i>	
<b>POSTRE A LO MEXICANO / MEXICAN FOOL</b>	<b>12</b>
<i>Cinnamon &amp; Sugar coated Crispy Tortilla Basket filled w/ Coconut Ice Cream &amp; Hazelnut Mousse</i>	
<b>AFFOGATO - VANILLA ICE CREAM &amp; A SHOT OF ESPRESSO</b>	<b>6.5</b>
<b>- WITH A SHOT OF FRANGELICO</b>	<b>10.5</b>

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**COFFEE SELECTION / SELECCION DE CAFÉ**

**SPECIAL LA CITA ARENA BLEND OF COLOMBIAN, GUATAMALAN & PANAMANIAN COFFEE BEANS BY VERONA COFFEE**

*Available with Full Cream, Skim or Soy Milk*

**ALL 3.5**

**ESPRESSO / LONG BLACK / CAFÉ LATTE / DOPPIO / MOCHA / CAPPUCCINO  
FLAT WHITE / VIENNA / SHORT MACCHIATO / LONG MACCHIATO**

<b>COFFEE SYRUPS</b>	
<b>VANILLA, CARAMEL HAZELNUT</b>	<b>ADD 0.5</b>
<b>LARGE COFFEE / MUG</b>	<b>ADD 0.5</b>
<b>ICED CHOCOLATE, COFFEE, MOCHA</b>	<b>4.5</b>
<b>HOT CHOCOLATE</b>	<b>3.5</b>

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**TEA SELECTION / SELECCION DE TE - ALL BY T2**

*ENGLISH BREAKFAST / PEPPERMINT / EARL GREY / CAMOMILE  
SENCHA - GREEN TEA / CHAI LATTE*

*3.5*

*ICED TEA - MANGO / PEACH / LEMON / RASPBERRY*

*4.0*

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*LIQUEUR COFFEE SELECTION*

*MEXICAN / FRENCH / IRISH / JAMAICAN / ROMAN / ITALIAN*

*ALL 10.5*