

# WINES

BY THE GLASS + BOTTLE

## WHITE WINES

Bottega Prosecco Conegliano DOC, Italy	10	40
Bottega Moscato Conegliano DOC, Italy	10	40
Claymore Joshua Tree Riesling, Clare Valley	9	36
Haselgrove First Cut Sauvignon Blanc, McLaren Vale	9	36
Tomich Rhyme & Reason Pinot Grigio, Adelaide Hills	9	36
Minnow Creek Chardonnay, McLaren Vale	10	38
Valdivieso Classic Sauvignon Blanc, Chile	10	38

## ROSE WINE

Vintners Project Premium Grenache Rosé, McLaren Vale	10	39
The Rose That Grew From Concrete Pinot Rosé, Adelaide Hills		39

## RED WINES

Hedonist Tempranillo, McLaren Vale	11	45
Serafino Cabernet Sauvignon, McLaren Vale	13	46
Elderton Estate Shiraz, Barossa Valley	14	55
Trumpeter Malbec, Argentina		49
Perez Cruz Reserva Cabernet Sauvignon, Chile	12	49
Carta Vieja Carmenere, Chile		45
Carta Vieja Merlot, Chile	11	45
Emiliana Novas Pinot Noir, Chile	12	55

# BEERS

BY THE BOTTLE

Coopers Pale Ale, Australia	8
Club Colombia Roja, Colombia	9
Club Colombia Dorada, Colombia	9
Quilmes Lager, Argentina	8
Corona, Mexico	8
The Hills Co. Apple Cider, Adelaide Hills	7
Kross Golden Ale, Chile	10

# COCKTAILS

BY THE GLASS

Aperol Spritz Aperol, Prosecco DOC with orange slices	13
Chilcano Pisco, fresh lime, Dry ginger ale, bitters	14
Pisco & Pineapple Pisco, Pineapple juice	13
Pisco Mojito A Peruvian variation on the classic Mojito; fresh and delicious!	15
Pisco Sour	13
Brazilian Caipirinha! Brazil's answer to Tequila, Cachaça, muddled with fresh lime	13
Pisco Sangria	13
Espresso Martini Medellin finest Ron, Kahlua & espresso	13
Aguardiente Sour	14
Apple Twist	11
Pisco & Tonic	10
Daisy María Aguardiente, fresh lime & soda	13
Margarita	14
Bogota Mule Aguardiente, ginger ale, lime	

**Cumbia**  
Bar - Kitchen

**SPECIALS**  
3 TAPAS AND WINE \$39

## TAPAS SHARED PLATES

<b>AREPA CON CHORIZO &amp; GUACAMOLE</b> Colombian chorizo & avocado served on mini arepa.	14
<b>COXINHA</b> Brazilian favourite dumpling filled with chicken & cream cheese.	13
<b>EMPANADAS</b> Corn pockets filled with various filling. Empanadas are a traditional dish of most cuisines in Spanish-speaking countries	13
<b>CALAMARI WITH CAMARON ENCOCADO</b> Calamari & prawns sautéed in coconut & criollo sauce.	15
<b>VIEIRAS</b> Pan fried scallops, morcilla served on pea & basil puree.	18
<b>CEVICHE PERUANO</b> Peru national dish consisting of fresh fish cured in fresh citrus juice and aromatic herbs.	18
<b>PORK BELLY CEVICHE</b> Tender pork belly tossed in fresh citrus juices.	15
<b>LATIN CHICKEN WINGS</b> Roasted chicken wings with Chipotle salsa.	13
<b>CRUDO OF VEGETABLE</b> Grilled seasonal veg with olive oil and aromatic herbs.	14
<b>DEVILS OYSTERS</b> Coffin Bay oyster gratin with bacon & spicy sauce.	18
<b>OYSTERS WITH PLEASURE</b> Coffin Bay oyster served with a refreshing coriander, chilly, cucumber & capsicum vinaigrette.	16



## SALADS & SIDE DISHES ADD A PROTEIN OF YOUR CHOICE FOR \$4

<b>TROPICAL CHICKEN SALAD</b> Warm chicken salad with passion fruit vinaigrette.	19
<b>SIVA SALAD</b> Cos lettuce crispy bacon, poached egg, spicy plantain chips with chilli chipotle mayonnaise.	15
<b>LIMA (V)</b> Quinoa, beans, cherry tomato, fresh avocado, feta cheese, chipotle salsa.	19
<b>PLANTAIN CHIPS (V)</b> Plantain chips with avocado dipping sauce.	12
<b>MEXICANA (V)</b> Lentil, beans, fresh avocado, sour cream, tomatoes, fresh corn, served with spicy salsa.	17

## MAIN COURSE PLATO PRINCIPAL

<b>SOBRE BEEF BRISKET</b> Tender beef brisket in criollo sauce, served with fresh avocado.	25
<b>COCO'S FISH</b> Fish of the day, with Criollo & coconut sauce.	26
<b>ARGENTINIAN GRILL</b> 600gr rump steak with chimichurri salsa.	36
<b>CHICCA PORK BELLY</b> Roasted pork belly served with salad & pickles.	28
<b>CARTAGENA</b> Calamari, prawns & scallops sautéed in wine & coconut sauce.	32



## DESSERTS SOMETHING SWEET

<b>WHITE CHOCOLATE &amp; LEMON CAKE.</b> Made with Almond meal (GF)	8
<b>SWEET PLANTAIN</b> sautéed in Cointreau & orange juice (GF) (V)	12

## CORN BREAD AREPA

<b>GRILLED CORN BREAD (2 SERVES)</b>	8
<b>AREPA WITH CHEESE &amp; TOMATO</b>	10
<b>AREPA GRATINADA</b> Corn bread gratin with tender beef and mozzarella.	14
<b>AREPA BRUSCHETTA</b> Corn bread topped with tomato, feta cheese, rocket lettuce and olive oil.	13
<b>AREPA CON GUACAMOLE (V)</b> Corn bread with smashed avocado, feta cheese.	14
<b>AREPA CON POLO</b> Double stack of Corn bread filled with tender chicken filet and mozzarella cheese.	15
<b>AREPA APILAR</b> Double stack of Corn bread filled with pulled beef, smashed avocado and sour cream.	15
<b>AREPA BRUSCHETTA</b> Corn bread topped with tomato, fetta cheese, rocket lettuce and olive oil.	13