



At Cartel, we are passionate about bringing the vibrant colors and rich flavors of Latin America directly to you. Our journey spans from the spirited streets of Mexico and the Caribbean to the diverse landscapes of Brazil, Argentina, and Chile.

Drawing inspiration from our travels and our experiences living in Latin America, we've crafted a menu that invites you to savor the essence of this incredible region. Join us in exploring the authentic tastes and culinary traditions that define Latin America!







MEX Guacamole con tostadas \$12 GF, DF, V House made guacamole & fried corn chips

> ARG Empanadas \$8 Choice of beef or cheese

MEX Jalapeños Rellenos \$14 V Jalapenos stuffed w/ herbed goat's cheese

PER Patatas bravas \$12 Crispy roasted chat potatoes w/ jalapeños, avocado cream, salsa bravas ARG Arancini \$8 V Rice ball with tomato, black beans & spiced aioli

COL Chicharrón \$18 GF, DF Fried crispy pork belly w/ pineapple salsa

ARG Gambas \$12 GF Grilled tiger prawns in chimichurri butter

P.R Ceviche \$19 GF Red snapper cured in lime w/ mango, red onion, habanero, coriander & crispy potato

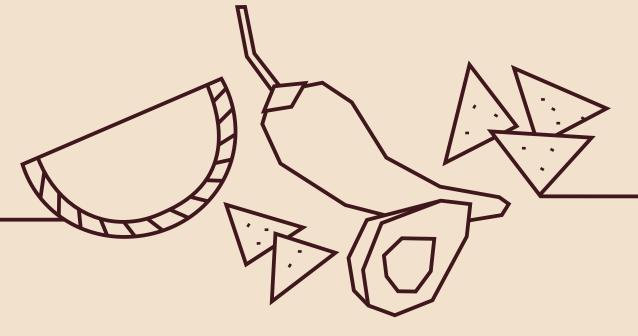
TACOS

MEX Carne \$8 DF Slow cooked brisket w/ red onion, jalapeños & coriander

MEX Berenjena \$10 GF, DF Fried eggplant w/ avocado cream, corn & pickled cabbage

MEX Pollo \$8 Chipotle honey chicken w/ pico de gallo, lettuce, Daxaca cheese

MEX Cordero \$10 GF Slow braised lamb shoulder w/ feta, cucumber & chimichurri









ARG Carne asada \$38 GF Black angus rump steak w/chimichurri, roasted potato, squash & zucchini

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PER Pollo a la brasa \$36 GF

Marinated grilled chicken breast w/ potato puree & agave grilled baby carrots

PER Pescado \$38 GF Grilled red snapper fillet w/ herb butter, grilled papaya & white bean salad

BZL CHURRASCO

All served with salad, bacon farofa & garlic bread



300g of traditional Brazilian rump steak seasoned w/ rock salt

> **Linguica \$34 DF** Brazilian pork sausage

Abacaxi +\$5 add on Cinnamon grilled pineapple Frango \$34 GF, DF Bacon wrapped chicken breast w/ maple mustard glaze

Vegetais Grelhados \$34 GF Squash, zucchini, capsicum, red onion, eggplant w/ herbed butter

MEX Churros \$12 V w/ cinnamon sugar & dulce de leche

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DESSERT

BZL Docinhos \$8 V, GF Mixed Brazilian sweets



Please note groups of 6 people or more will incur a 10% service charge A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays

