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A 15% surcharge applies for public holidays.

A 10% discretionary surcharge applies to groups of 10 and more.

A 2% surcharge applies on all credit cards.

No multiple split bills, a maximum of two credit cards accepted per table.

*Evita*

## MORDIDA

RUSTIC BREAD SELECTION .....	\$10	LAMB BROCHETA .....	\$14
Wood grilled bread selection		Traditional lamb skewers served with yoghurt dip	
CROQUETAS RELLENAS .....	\$16	LAMB KOFTA .....	\$22
Potato croquettes stuffed with meat, smoked aioli		Spiced lamb mince with yoghurt dressing	
CHIPAS .....	\$14	CHORIPAN .....	\$14
Cheese bread		Argentinian chorizo mini pancho, chimichurri, salsa criolla	
CORAZONES A LA PARRILLA .....	\$18	PATACONES A LA CIERRA (GF) .....	\$18
Chicken heart skewers, honey mustard dressing		Plantain chips, salsa criolla, pulled meat, parmesan cheese	
PINCHO DE POLLO .....	\$14		
Lemon and herb chicken skewers			

## CRUDO

OSTRAS (6) .....	\$24
Choose natural, aji, pomegranate, cucumber or lychee granita	
CEVICHE DE CAMARON .....	\$26
Shrimp, onions, cilantro, spiced dressing, tobiko	
CEVICHE DE ATUN .....	\$26
Yellowfin tuna, spanish onion dressing, lemon-ago, chips	
CARPACCIO DE CARNE .....	\$19
Aji dressing, crispy capers, parmesan	
PEZ REAL CRUDO (GF) .....	\$26
Kingfish, leche de tigre lime, onions	
TRES AMIGOS .....	\$60
Ceviche sharing platter	
PICANHA TARTARE (GF) .....	\$26
Angus rump, crispy capers, mustard, avocado, chips	

## ENTRADAS

CHORIZO A LA CRIOLLA (GF) .....	\$20
Woodfired spicy chorizo, salsa criolla	
PULPO ASADO .....	\$28
Grilled octopus, pumpkin purée, chimichurri	
EMPANADAS LA PATAGONIA	
Argentinian style empanadas, chimichurri	
Mixed cheese .....	\$18
Chorizo & woodfired corn .....	\$19
Chef's daily special .....	\$20
TUETANO AL HORNO .....	\$22
Bone marrow, chimichurri, crispy capers, bread	
GRILLED GAMBAS (GF) .....	\$22
Butterfly woodfired king prawns, sweet chilli salsa	
ARGENTINIAN PROVOLETA .....	\$22
Provolone cheese, cherry tomatoes, oregano, basil	
ACEITUNAS RELLENAS .....	\$18
Fried pitted olives, truffle & mixed meat, salsa criolla, aioli	

FUERTES

COSTILLAS DE CORDERO (3) Crumbed lamb rack, fine herbs	\$38
SIRLOIN 300G Sliced 28 day aged sirloin, chimichurri	\$28
TOMAHAWK 1.4KG Cape grim tomahawk, MB 5+	\$145
WAGYU RUMP 200G 400 day aged, grain fed, MB+7	\$44
COSTILLA A LA CERVEZA Smoked estrella beer braised short ribs	\$36
PICANHA 300G Rump cap, farofa, pico de gallo	\$38
TIRA DE ANCHO ARGENTINO (GF) Spiral cut ribeye 500g, chimichurri	\$45
ASADO ARGENTINO Woodfired ribs, chimichurri	\$45
GUISADO DE CARNE TIERNA (GF) Beef stew with carrots and potatoes	\$29
POLLO MILANESE Parmesan crumbed chicken breast	\$37
PAMPLONAS DE POLLO (GF) Chicken breast, mozzarella cheese, bacon, guiso artisanal	\$37
ARROZ ROJO A LA JARDINERA (GF) Traditional rice, seasonal vegetables, free range chicken breast, pico de gallo, chimichurri	\$32
LANGOSTA A LA PARRILLA Grilled whole lobster, sriracha butter & lemon	\$88
PESCADO AHUMADO A LA PARRILLA Whole smoked rainbow trout, guiso criollo	\$38
SALMON A LA BRAVA Grilled salmon, salsa brava, crispy capers	\$38
ALBONDIGAS EN SALSA (VG) Quinoa & bean meatballs, marinara, parmesan	\$26
BERENJENA GRATINADA (VG) Woodfired charcoal eggplant, tomato, fresh oregano, parmesan	\$26

ACOMPAÑAMIENTOS

ENSALADA DE PERA (V) Fresh leaf salad, pear, roasted walnuts & parmesan	\$14	SEASONAL WOODFIRED VEGETABLES (V) Grilled fresh vegetables, parmesan	\$14
GARDEN SALAD (GF, V) Fresh tomatoes, lettuce, cucumber, lemon vinaigrette	\$14	YUCA FRITA (VG) Cassava, aioli	\$14
PAPAS A LA PROVENZAL (V) Baked potato garlic & herbs	\$14	PAPAS FRITAS (VG) Steak fries, smoked salt	\$12
ARROZ ROJO Traditional rice, seasonal vegetables	\$14		