
B O D E G A

19°4

**RESTAURANT
& WINE STORE**

TAPAS

PAN DE CASA	\$4
<i>House made bread with olive oil</i>	
ACEITUNAS	\$8
<i>Marinated olives with fennel seeds, orange, chilli and garlic</i>	
CHARCUTERIA	
<i>Jamón Serrano</i>	\$14
<i>Sopressa Salami</i>	\$12
<i>Bresaola</i>	\$13
“FISH FINGERS”	Per person
<i>Charred toast, fish pâté, sardines, mojo rojo, arugula & bottarga</i>	\$10
AREPAS	Per person
<i>Fried corn cake with mushroom and romesco sauce</i>	\$9
YUCA CROQUETA	Per person
<i>Stuffed cassava croquettes with fontina cheese</i>	\$6
BROCOLI A LA PARRILLA	\$14
<i>Grilled broccolini with creamed almond sauce & crispy shallots</i>	
ZANAHORIAS CON MIEL	\$14
<i>Pan fried carrots with honey butter dressing, mint yogurt, dukkha</i>	
REPOLLAS DE BRUSELAS	\$15
<i>Crispy fried brussels sprouts, lentils, mint</i>	
PAPITAS FRITAS	\$10
<i>French Fries</i>	
ENSALADA DE REMOLACHA	\$22
<i>Roasted beetroot, sweet olives, ricotta, smoked pecans and fresh mint</i>	
PANACAKE DE GARBANZO	\$26
<i>Chickpea pancake, sautéed vegetables, green olives, marinated goats feta and fresh herbs</i>	
PULPO	\$28
<i>Chargrilled octopus, hash brown, radicchio, aioli and green tomato dressing</i>	
KINGFISH CRUDO	\$26
<i>Raw kingfish, blood orange gazpacho, black bean dressing and pan frito</i>	

CHORIZO CON PATATAS	\$24
<i>Sautéed paprika and garlic pork sausage, potatoes and ranch sauce</i>	
CALAMARES	\$32
<i>Chargrilled southern calamari, squid ink rice, horseradish cream, fried okra</i>	
PESCADO	\$36
<i>Barramandi, zucchini puree, roasted cabbage, pepita sauce, black bean oil</i>	
PATO	\$36
<i>Duck Maryland, kale, old man oil, barley, corn, plantain sauce, pickled scape</i>	
PANCETA DE CERDO	\$36
<i>Pork belly, crushed peas and mint with prunes and Pedro Ximénez sauce</i>	
CORDERO A LA PARRILLA	\$36
<i>Grilled sovereign lamb rump, silverbeet, harissa, eschalots</i>	
FALDA	\$39
<i>Wagyu skirt steak, red cabbage, chimichurri</i>	
<i>A caballo (fried eggs) \$6</i>	

DESSERT

TIRAMISU with walnut praline	\$16
<i>Emilio Hidalgo 'Morenita Cream' Pedro Ximenez, Palomino FinoESP \$10</i>	
RHUBARB TART, Crème Pâtissière & Marjoram	\$16
<i>Bodegas Luigi Bosca 'Granos Nobles' Gewurztraminer, ARG \$13</i>	
BURNT MILK CUSTARD, Baked Cinnamon Apple	\$16
<i>Huia Botrytised Riesling, NZ \$18</i>	
PLATO DE QUESO	\$28
<i>Cheese Plate: Comte, D'affinois, Taleggio and preserves with toasted bread</i>	
<i>Romate 'Cayetano Del Pino' Palo Cortado, Palomino Fino ESP \$14</i>	

1904 BANQUET MENU

PLEASE ASK YOUR WAITER FOR DETAILS

\$69 Per Person

APERITIVO

Aperol Spritz: Aperol, Sparkling Wine, Soda	\$17
Sangria: Red Wine, Cognac, Spices	\$15
Americano: Campari, Vermouth, Soda	\$16
Negroni: Campari, Gin, Vermouth	\$19
Margarita: Tequila, Cointreau, Lime	\$19
Alma Negra: Sparkling Rose	\$17
Electrico Fino Sherry	\$12.5

DIGESTIFS

COCKTAILS

Paper Plane	\$20
Espresso Martini	\$20

AMARO

Applewood 'Økar'	\$10.5
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DESSERT GEWÜRZTRAMINER

Luigi Bosca	\$13
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SAUTERNE

La Chartreuse	\$17
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DESSERT SHIRAZ

Piggs Peake 'Suckling Pig'	\$17
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PORT

Quinta 2012 LBV	\$15
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PEDRO XIMENEZ

Navazos 'Gran Solera'	\$20
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Tea or Coffee	\$4.5
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