



TAPAS MENU

AVAILABLE DAILY | 5.30PM - 10PM

SMALL BITES

BEEF EMPANADA | \$5

Hand-cut Beef | Cumin | Aji Molido | Served with Yasgua Sauce

CORN AND CHEESE EMPANADA | \$5

Charred Corn | Mozzarella | Paprika | Served with Yasgua Sauce

PATAGONIAN RED PRAWNS EMPANADA | \$5

Onions | Leeks | Béchamel | Cream Cheese | Served with Yasgua Sauce

SAKOSHI BAY OYSTERS (3 PIECES) | \$25

Raspberry Mignonette | Shallot Rings | Smoked Extra Virgin Pearls

CRISPY BATTERED SEA BASS | \$14

Corn Criolla Salsa | Smoked Paprika Aioli

PULLED WAGYU BEEF CHEEKS | \$19

Potato Mille Feuille | Paprika Aioli | Chives

SHARING BITES

CALAMARES FRITOS | \$22

Whole Baby Squids | Parsley | Salsa Golf

CRISPY WINGLETS | \$25

Lime & Paprika Aioli Sauce

TRUFFLE AND AGED PARMESAN FRIES | \$18

Black Truffle Mayonnaise

DAILY SELECTION OF THREE ARTISANAL CHEESES | \$35

Dried Fruits | Toasted Walnuts Crackers | Quince Jam

CHARCUTERIE BOARD | \$39

Jamon Serrano | Iberico Chorizo | Parma Ham Caperberries | Gherkins
Stuffed Olives | Grilled Palermo | Sesame Crisps

ATICO GRANDE PLATTER | \$58

Selection of Cold Cuts & Seasonal Cheeses Accompanied
with Condiments, Bread and Crackers

LOCAL BITES

CHICKEN SATAY | \$28

Japanese Cucumbers | Spanish Onions Ketupat | Peanut Sauce

SALTED EGG FRIES | \$18

Curry Leaves | Kaffir Lime Zest | Kaffir Lime Aioli

GOLDEN CRAB CAKE | \$26

Lime | Chili Crab | Sauce | Coriander Cress