



ATICO AFTER DARK

Tapas

Daily | 5.30pm - 10pm

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

SHARING BITES

Calamares Fritos | \$22

Whole Baby Squids | Parsley | Salsa Golf

Crispy Winglets | \$25

Lime & Paprika Aioli Sauce

Truffle & Aged Parmesan Fries | \$18

Black Truffle Mayonnaise

Daily Selection of 3 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*

SMALL BITES

Beef Empanada | \$5

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

Corn & 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 Pcs) | \$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