

## TAPAS

### SHARED STARTERS

SOURDOUGH BREAD V - \$5

LEMON BREAD V - \$7

GRILLED SOUR DOUGH, LEMON, EXTRA VIRGIN OLIVE OIL, OREGANO.

PICKLED MUSHROOMS GF/V - \$14

SHERRY VINEGAR, GARLIC, CHILLI, BAY LEAF, LEMON,  
OREGANO OLIVE OIL.

EMPANADAS V - \$16

CORN, ONION, BÉCHAMEL, MOZZARELLA STUFFED FRIED PASTRIES.

CALAMARI - \$18

LIGHTLY FLOURED, FRIED, LEMON, AIOLI.

CHORIZO GF - \$16

FRESH PORK, PAPRIKA, SAUSAGE GRILLED WITH CHIMICHURRI.

ROASTED PROVOLONE V - \$17

OREGANO, LEMON, TOUCH CHILLI, GRILLED SOUR DOUGH.

POTATO BRAVAS V - \$12

CRISPY FRIED POTATO, SPICY TOMATO SALSA, SMOKED PAPRIKA AIOLI.

PICKLED OCTOPUS GF - \$19

RED WINE VINEGAR, LEMON, PAPRIKA, PEPPER, HERBS.

SPANISH TORTILLA GF/V - \$15

POTATO, ONION, MANCHEGO EGG OMELETTE, ROASTED CHERRY TOMATO.

MUSSELS GF - \$17

BLACK MUSSELS, CHILLI, GARLIC, OLIVE OIL, ITALIAN PARSLEY.

## SEGUNDO PLATO

SOSTA FRINGE PLATTER - \$45 P/P MIN 2 PEOPLE

OLIVES, SALSA CRIOLLA, AIOLI, EMPANADAS, FRIED CALAMARI, ROASTED MUSHROOMS,  
WOOD FIRE GRILLED FREE RANGE CHICKEN, ANGUS SCOTCH FILLET, CHIMICHURRI,  
SALAD, FRIED PAPRIKA POTATOES.

VEGETARIAN RISOTTO GF/V - \$30

ARBORIO RICE, SEASONAL VEGETABLES, SAFFRON, TOMATO, ROCKET, BASIL.

LEMON CHICKEN - \$30

FREE RANGE BONELESS, ROASTED TILL CRISPY, GARLIC ROSEMARY POTATOES, SALSA CRIOLLA,

BRAISED GOAT - \$35

YOUNG GOAT SLOW BRAISED, GARLIC, CHILLI, DRIED OLIVES, AROMATIC HERBS, BRANDY.

GRILLED SEAFOOD PLATTER - FOR 1 \$55 FOR 2 \$110

SEASONAL MIXED SEAFOOD MARINATED AND GRILLED, LEMON, CHIMICHURRI, GREEN SALAD, FRIED  
POTATOES.

PAELLA FOR 2 GF- \$90

TRADITIONAL SPANISH RICE DISH, SAFFRON, ASSORTED SEAFOOD, CHORIZO, PORK,  
CHICKEN, TOMATO, PEAS, ROASTED PEPPERS, CHILLI, SPICES.

FISH OF THE DAY

REFER TO OUR DAILY SPECIALS

Sosta  
Argentinian  
Kitchen

\*ADELAIDE  
\*FRINGE 19

V: VEGETARIAN |  
GF: GLUTEN FREE |

## ASADO

### ARGENTINE WOOD FIRED GRILL

T-BONE GF 600GR \$42 IKG \$69

DRY AGED MINIMUM 21 DAYS

PORTERHOUSE GF 350GR \$39

CAPE GRIM GRASS FED

ANGUS PURE SCOTCH FILLET GF 300GR \$38

GRASS-FED LOCAL.

BEEF FILLET GF 300GR \$40

TENDER GRAIN-FED EYE FILLET.

LAMB CHOPS GF \$35

TENDER LAMB MID-LOIN CHOPS, ROSEMARY, OREGANO, GARLIC, LEMON.

MIXED GRILL GF FOR 1 \$45 FOR 2 \$90

MARINATED PORK BELLY, CHICKEN, CHORIZO, LAMB CHOP, QUAIL, AND BEEF.

### SAUCES FOR MEATS

MUSHROOM - BUTTON, PORCINI, TRUFFLE, BEEF GLAZE \$8

GORGONZOLA GF - BLUE CHEESE, CREAM, PEPPER. \$7

CRIOLLA V GF - TOMATO, ONION, PEPPERS, BASIL, OLIVE OIL. \$6

ALL MAIN COURSE MEATS SERVED WITH CRISPY FRIED PAPRIKA POTATOES.

## ENSALADA É

## VERDURAS

### SALADS AND VEGETABLES

MIXED SALAD GF/V - \$16

LETTUCE GREENS, FETTA CHEESE, RED ONION, OLIVES, TOMATO, CUCUMBER, VINAIGRETTE.

LETTUCE SALAD GF/V - \$12

LETTUCE, BASIL, BALSAMIC VINAIGRETTE.

VEGETABLE GREENS GF/V - \$14

SEASONAL GREENS, OLIVE OIL, PEPPER, SEA SALT, OREGANO.

WOOD FIRED BUTTERNUT GF/V - \$14

PUMPKIN, SAGE, GARLIC BUTTER, POMEGRANATE MOLASSES, TOASTED PUMPKIN SEEDS.

## POSTRES

### DESSERT

CHURROS - \$15

TRADITIONAL SPANISH FRIED PASTRIES SERVED WITH WARM RUNNY CHOCOLATE.

HELADOS GF - \$16

VANILLA, CHOCOLATE, AND COCONUT ICE CREAM SERVED WITH YOUR CHOICE OF BRANDY OR  
BAILEYS, WARM RUNNY CHOCOLATE, ROASTED ALMONDS AND WHIPPED CREAM.

BOMBAS - \$16

BABY PROFITEROLES WITH WHIPPED DULCE DE LECHE,  
VANILLA ICE CREAM AND GLAZED BERRIES.

Sosta  
Argentinian  
Kitchen

FRIED POTATOES MAY CONTAIN TRACES OF GLUTEN.  
PLEASE ADVISE OUR WAITING STAFF OF ANY INTOLERANCES SO WE CAN ACCOMMODATE.  
NO SEPARATE OR SPLIT ACCOUNTS.

LIKE US ON:

