



# Recipe for making an Argentinian

## ADD IN THE FOLLOWING ORDER:

One Indian Woman  
Two Spanish Horsemen  
Three Mestizo Gauchos  
One English Traveller  
Half a Basque worker  
and a pinch of a Portuguese

Allow to cook for three centuries at low temperature.

Before serving, quickly add five Italians, a Russian,  
a German, a Galician, three-fourths of a Lebanese,

And finally a whole Frenchman. Allow to sit  
for 50 years, then serve

*(source: Argentine website at <http://www.middlebury.edu/>)*

# Tapas

<b>PAN ESPANOLA</b>		7.5
Crispy toasted ciabatta bread with tomato, garlic, herbs and spices.		
<b>CALAMARES FRITOS</b>		15.9
Baby calamari lightly fried and served with aioli.		
<b>GAMBAS</b>		19
S.A. king prawns marinated in garlic and chilli, chargrilled then tossed in extra virgin olive oil and lime juice.		
<b>TORTILLA ESPANOLA</b>		14.9
Potato omelette with manchego cheese pan-fried served with a mustard mayonnaise.		
<b>CHORIZO a1 HORNO</b>		15.9
Spicy Barossa smoked chorizo oven roasted with onion, and roasted charred capsicum.		
<b>ZAMBURINAS a1 HORNO</b>		18
Australian scallops topped with hamon, chilli lemon garlic, bread crumbs and gratinated.		
<b>MEJILLONES</b>		16.9
S.A. black mussels tossed in chilli, garlic, olive oil, tomato and honey.		
<b>ALBONDIGAS</b>		16.9
Spicy pork meat balls braised in a white wine, tomato, chilli and aromatic herb sauce.		
<b>CORDONICES</b>		16.9
Marinated charcoal grilled quails.		
<b>EMPANADAS</b>		15.9
Fried pastries filled with veal mince, egg, green olives, spices and served with a spicy salsa.		
<b>CHANQUETES FRITOS</b>		15.9
Australian white bait floured peppered and fried.		
<b>OSTRAS BUENOS AIRES</b>	½ Doz 18	Doz 26
Natural oysters with fresh tomato, spring onion, lemon and olive oil salsa.		
<b>OSTRAS CALIENTE</b>	18	26
Oysters baked with tomato, chilli, coriander, smoked bacon and spices.		
<b>BREAD</b>		5
Light crispy ciabatta.		

# Segundo Plato

All main course meats served  
with crispy fried potatoes

<b>BIFE de COSTILLA</b>	600g	36
Sostas in house dry aged t-bone steak from Adelaide Hills, grass fed finished on grain.	1kg	60
<b>CUADRIL</b>		35
Churchill's 600gr local grown, grass and grain fed MSA grade rump steak .		
<b>BIFE de LOMO</b>		35
350gr Teys tender beef fillet marinated and charcoal grilled.		
<b>BIFE de CHORIZO</b>		34
400gr MSA grade sirloin steak marinated and charcoal grilled.		
<b>CORDERO</b>		33
Tender lamb loin chops, marinated in aromatic herbs charcoal grilled.		
<b>PARRILLADA de CARNE</b>	for 1 40	for 2 80
Mix of pork belly, chicken, quail, beef skewer, chorizo and lamb chops.		
★ Black pudding, kidney and liver optional extra ★	\$4 per portion	
<b>POLO</b>		33
Young chicken marinated in aromatic herbs, smoked paprika lemon then charcoal grilled.		
<b>PATO</b>		35
Half duck slow roasted in aromatic herbs, white wine, green olives and garlic, served in its own glaze.		
<b>CHIVITO</b>		34
Young goat oven baked with garlic, chilli, dried olives and cognac.		
<b>GAMBAS a la PARILLA</b>		39
S.A king prawns marinated in lime, garlic and chilli, char grilled served with cucumber salad, crispy potatoes and aioli.		
<b>CALAMARES PROVENCIAL</b>		33
Calamari, sautéed, with capers, sun dried olives, chilli and tomato served with steamed kipfler potatoes .		
<b>PAELLA FOR 2</b>		90
Traditional spanish rice dish cooked with saffron, chorizo, pork, chicken, seasonal fresh seafood, tomato, peas, chilli and spices.		
<b>FISH OF THE DAY</b>		
Refer to the daily specials board.		

## Salsa

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*Sauces to accompany  
chargrilled steaks.*

### GAMBAS

S.A. king prawns pan fried with, chilli, garlic, honey, tomato and coriander.

12.9

### HONGOS

Oven roasted field mushrooms, porcini mushrooms, rosemary and beef glaze.

8

### AJILLO

Herbs, garlic, parsley, beef glaze and cream.

7

## Ensalada

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### ENSALADA VERDE

Mixed green lettuce, Spanish onion and green olives.

14.9

### ENSALADA MIXTA

Mixed green lettuce with fetta, red onion, kalamata olives, tomato and cucumber.

15.9

### ENSALADA MANCHEGO

Rocket, witlof and radicchio lettuce with artichokes, kalamata olives, tomato and shaved manchega cheese, dressed with sherry vinegar and extra virgin olive oil.

16.9

## Postres

<b>CHURROS</b>	15.9
Freshly fried pastries served with warmed hazelnut chocolate and glazed strawberries.	
<b>CHOCOLINA</b>	15.9
Lashes of whipped cream, Argentinean caramel, and chocolate sponge soaked in brandy and espresso coffee.	
<b>CREMA CATALANA</b>	15.9
Spanish style cream brulee finished with a caramelised crust and candied orange.	
<b>HELADOS</b>	13.9
A selection of ice-creams served with glazed strawberries.	
<b>POSTRE VIGILANTE</b>	20
Cheese plate – Assorted cheeses with toasted almonds, pear, quince paste and lavosh.	

## After Dinner

### AFTER DINNER DRINKS FROM 9.0

Limoncello, Averna, Amaro Montereiro, Grappa, Alvear Pedro Ximenez 1927, Galway Pipe, Seppeltsfield 'Grand' Muscat, Seppeltsfield 'Grand' Tokay, Seppeltsfield 1989 Para Tawny, Penfolds Grandfather Grand Liqueur Tawny

### LIQUEUR

Sosta offers a large range of liqueurs  
Please ask our friendly waiting staff for what we have to offer

### VINO DULCE (DESSERT WINE) 375mL

	Region	60mL	Bt
06 Brackenwood Botrytis Riesling	Adelaide Hills	13	38
07 Heggies Botrytis Riesling	Eden Valley		46
06 Domaine de l'Arjolle 'Lyre'	Cotes de Thongue, France		95

### CAFÉ e TE FROM 3.0\*

Espresso, Long Black, Cappuccino, Café Latte, Flat White, Macchiato, Hot Chocolate, Assorted Dilmah Tea, Yerba Mate (Traditional Argentinean Tea)

\* Soy Milk & Decaf \$1 extra