



Sofia  
Argentinian  
Kitchen



**PAN ESPANOLA** v \$4.00 PER PIECE

CRISPY TOASTED CIABATTA BREAD WITH TOMATO, GARLIC, HERBS AND SPICES.

**PLATO DE JAMÓN IBÉRICO** \$20 P/P

SPANISH AIR DRIED IBERICO JAMON AGED MINIMUM 24 MONTHS SERVED WITH SOFT MOZZARELLA, PICKLED VEGETABLES AND GRILLED CRISPY CIABATTA.

**CALAMARES FRITOS** \$17.00

CALAMARI LIGHTLY FLOURED AND FRIED SERVED WITH CARAMELISED GARLIC AIOLI.

**PROVOLETA** v/GF \$15

ROASTED PROVOLONE IN CLAY POT SERVED WITH OREGANO, LEMON AND GRILLED CIABATTA.

**EMPANADAS** \$16

TRADITIONAL ARGENTINIAN FRIED PASTRIES FILLED WITH VEAL MINCE, EGG, GREEN OLIVES, HERBS AND SPICES.

**CHAMPIÑONES AL AJILLO** v/GF \$15

FIELD MUSHROOMS SAUTÉED WITH GARLIC, LEMON AND PARSLEY.

**MEJILLONES** GF \$16

S.A BLACK MUSSELS TOSSED IN CHILLI, GARLIC, OLIVE OIL AND ITALIAN PARSLEY.

**ALBÓNDIGAS** \$16

SPICY PORK MEAT BALLS SERVED WITH AIOLI.

**CORDONICES** GF \$17

QUAILS MARINATED AND CHARCOAL GRILLED SERVED WITH CHIMMICHURRI AND LEMON.

**OSTRAS** (COFFIN BAY OYSTERS) GF

NATURALES- SERVED WITH LEMON.

CALIENTE- OVEN BAKED WITH TOMATO, CHILLI, CORIANDER & PANCETTA.

HALF DOZ

\$18

\$20

DOZ

\$26

\$28

**BREAD** CIABATTA v \$5



# Segundo Plato

## MILANESAS

\$36

BOBBY VEAL CRUMBED AND FRIED TOPPED WITH SALSA CRIOLLA AND SERVED WITH CRISPY LEMON AND GARLIC POTATO'S.

## POLLO

\$34

GAWLER RIVER SPATCHCOCK MARINATED WITH CHIMICHURRI AND LEMON THEN CHARCOAL GRILLED.

## CHIVITO

\$35

YOUNG GOAT SLOW BRAISED WITH GARLIC, CHILLI, DRIED OLIVES, AROMATIC HERBS AND COGNAC.

## GAMBAS A LA PARILLA

\$42

SPENCER GULF KING PRAWNS MARINATED WITH TOUCH OF CHILLI, LIME AND CORIANDER THEN CHAR GRILLED SERVED WITH CUCUMBER SALAD LEMON AND LIME.

## PESCADA MIXTA <sup>GF</sup>

FOR 1 \$60 FOR 2 \$120

MIXED SEAFOOD MARINATED WITH LEMON, OLIVE OIL HERBS AND SPICES THEN GRILLED SERVED WITH CUCUMBER AND ROCKET SALAD.

## LANGOSTA A LA PARILLA (ON AVAILABILITY)

\$POA

HALF ROCK LOBSTER MARINATED IN LEMON, GARLIC, OLIVE OIL, HERBS AND SPICES THEN GRILLED. SERVED WITH LEMON AND AIOLI.

## PAELLA FOR 2

\$90

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

## PESCADO DEL DIA <sup>FISH OF THE DAY.</sup>

PLEASE ASK OUR FRIENDLY WAITING STAFF FOR THE DAILY FRESH FISH SPECIAL.



## ARGENTINE WOOD FIRED GRILL

### BIFE DE COSTILLA

GF

600GR \$42

1KG \$65

PASTURE FED ADELAIDE HILLS AGED T-BONE STEAK CHARCOAL GRILLED.

### BIFE ANCHO

(300GM)

GF

\$38

ANGUS PURE LOCAL GRASS- FED SCOTCH FILLET MARINATED AND CHARCOAL GRILLED.

### CUADRIL

(300GM)

GF

\$37

TASMANIAN CAPE GRIM GRASS- FED RUMP STEAK MARINATED AND CHARCOAL GRILLED.

### BIFE DE LOMO

(300GM)

GF

\$38

TEYS BEEF FILLET STEAK MARINATED AND CHARCOAL GRILLED.

### BIFE DE CHORIZO

(350GM)

GF

\$38

TASMANIAN CAPE GRIM GRASS-FED SIRLOIN STEAK.



### CORDERO

GF

\$35

TENDER LAMB LOIN CHOPS MARINATED IN AROMATIC HERBS AND CHARCOAL GRILLED.

### PARRILLADA DE CARNE

GF

\$42

MIX OF PORK BELLY, CHICKEN, QUAIL, BEEF SKEWER, CHORIZO AND LAMB LOIN CHOP MARINATED IN CHIMICHURRI AND CHARCOAL GRILLED. SERVED WITH LEMON AND EXTRA VIRGIN OLIVE OIL.

#### OPTIONAL EXTRAS

BLACK PUDDING

\$5

KIDNEY

\$5

LIVER

\$5

} OFFAL EXTRA

### GOAT LEG FOR 2

GF

MARKET PRICE (LIMITED AVAILABILITY)

MARINATED AND CHARCOAL GRILLED THEN SLOW ROASTED WITH MIREPOIX, CHILLI, PANCETTA AND WHITE WINE. SERVED IN ITS OWN JUICES.

ALL MAIN COURSE MEATS SERVED WITH CRISPY FRIED POTATOES

POTATOES MAY CONTAIN TRACES OF GLUTEN.

PLEASE ADVISE WAITING STAFF OF ANY GLUTEN INTOLERANCES SO WE CAN ACCOMMODATE.

# Salsa Pares Carnes

## SAUCES

### HONGOS \$8.00

FIELD MUSHROOMS, PORCINI, TRUFFLE, ROSEMARY AND BEEF GLAZE.

### CRIOLLA \$7.00

FRESH TOMATO, ONION, PEPPERS, BASIL AND EXTRA VIRGIN OLIVE OIL.

### GORGONZOLA GF V \$6.00

BLUE CHEESE, CREAM AND PEPPER.

### GAMBAS GF \$12.00

CHAR GRILLED S.A KING PRAWNS WITH LEMON, GARLIC AND OLIVE OIL.



# Condimentos

## CONDIMENTS

### CHILLIES FRESHLY CHOPPED \$4.00

### PICKLED JALAPENO CHILLIES \$4.00

### MUSTARD -DIJON/SEEDED/HOT \$3.00

### HORSERADISH \$3.00

# Ensalada Verduras

## SALADS & VEG

### ENSALADA MIXTA GF V \$16.00

MIXED LETTUCE WITH FETTA, RED ONION, KALAMATA OLIVES, TOMATO, CUCUMBER, OLIVE OIL AND RED WINE VINAIGRETTE.

### ENSALADA VERDE GF V \$14.00

MIXED LETTUCE, SPANISH ONION AND GREEN OLIVES. DRESSED WITH OLIVE OIL AND RED WINE VINAIGRETTE.

### CHAMPIÑONES AL HORNO v \$15.00

FIELD MUSHROOM GRATINATED WITH ROSEMARY, SAGE, PARMIGIANO AND BREAD CRUMB. DRESSED WITH BALSAMIC VINEGAR.

### VERDURAS v \$14.00

SEASONAL VEGETABLES AND GREENS SPECIAL OF THE DAY. PLEASE REFER TO OUR FRIENDLY WAITING STAFF.

## Postres DESSERT

### CHURROS <sup>v</sup> \$16

TRADITIONAL SPANISH FRIED PASTRIES SERVED WITH WARM HAZELNUT CHOCOLATE AND GLAZED STRAWBERRIES.

### BOMBAS \$16

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

### HELADOS A LA SOSTA <sup>GF</sup> \$16

A SELECTION OF ICE-CREAM SERVED WITH EITHER BRANDY OR BAILEYS TOPPED WITH WARM RUNNY CHOCOLATE, ROASTED ALMONDS AND CREAM CHANTILLY.

### FLAN CON DULCE DE LECHE <sup>GF</sup> \$16

TRADITIONAL ARGENTINIAN VANILLA BEAN CRÈME CARAMEL SERVED WITH GLAZED FRUIT SALAD AND DULCE DE LECHE.

### POSTRE VIGILANTE \$20

ASSORTED CHEESES WITH TOASTED ALMONDS, PEAR, QUINCE PASTE & LAVOSH

## Digestifs AFTER DINNER DRINKS

LIMONCELLO, AVERNA, AMARO MONTENEGRO, GRAPPA, ALVEAR PEDRO XIMANEZ 1927, GALWAY PIPE, SEPPELTSFIELD 'GRAND' MUSCAT, SEPPELTSFIELD 'GRAND' TOKAY, SEPPELTSFIELD 1989 PARA TAWNY, PENFOLDS GRANDFATHER GRAND LIQUEUR TAWNY

### LIQUEUR

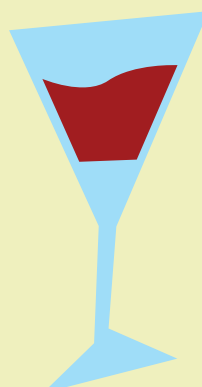
SOSTA OFFERS A WIDE RANGE OF LIQUEURS. PLEASE ASK OUR FRIENDLY WAITING STAFF FOR ADVICE AND RECOMMENDATIONS.

### VINO DULCE (DESSERT WINE) 375ML 60ML BT

08 DE BORTOLI NOBLE ONE BOTRYTIS SEMILLON, BILBUL, NSW \$13 \$60

### CAFE E TE \$3.50

ESPRESSO, LONG BLACK, CAPPUCINO, CAFE LATTE, FLAT WHITE, MACCHIATO, HOT CHOCOLATE, ASSORTED DILMAH TEA, YERBA MATE (TRADITIONAL ARGENTINIAN TEA)



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