

# The Conquistador's Cattle

## STARTER

### **Slow Roasted Beef Flank Steak Salad \$128**

Beef Flank Steak, Avocado, Sweet Corn, Red Onions, Tomatoes, Arugula, Chimichurri Sauce

### **Cheesy Ground Beef Empanadas \$ 89**

Ground Beef, Onions, Garlic, Jalapenos, Cheddar and Monterey Jack Cheese,  
Garden Green Spicy Garlic Dip

## SOUP

### **Hominy and Brisket Soup \$75**

Beef Brisket, Hominy, Onions, Garlic, Potatoes, Tomatoes, Coriander, Paprika, Oregano, Pumpkin

## MAINS (Daily Different Selection)

### **Grilled Ribeye Steak \$249**

Ribeye Steak, Garlic Potato Mash, Sautéed Okra and Baby Corn, Bell Pepper Relish

### **Slow Braised Short Rib on Sweet Corn Purée \$168**

Boneless Short Rib, Carrots, Onions, Celery, Red Wine, Garlic, Thyme, Rosemary,  
Bay Leaves Assorted Mushroom Ragu, Buttery Sweet Corn Purée

### **Grilled Striploin Steak \$249**

Striploin Steak, Chimichurri Roasted Vegetables, Caruso Sauce

### **Stuffed Flank Steak \$178**

Flank Steak, Cheddar Cheese, Baby Spinach, Garlic, Onions,  
Honey Glazed Vegetables, Butter Cream Sauce

## DESSERT

### **Rogel \$61**

Crispy Pasty, Dulce De Leche, Swiss Meringue

