



LA CARTA

CARTEL

At Cartel, we are passionate about bringing the vibrant colors and rich flavors of Latin America directly to you. Our journey spans from the spirited streets of Mexico and the Caribbean to the diverse landscapes of Brazil, Argentina, and Chile.

Drawing inspiration from our travels and our experiences living in Latin America, we've crafted a menu that invites you to savor the essence of this incredible region. Join us in exploring the authentic tastes and culinary traditions that define Latin America!



SMALL PLATES

MEX Guacamole con tostadas \$12 GF, DF, V
House made guacamole & fried corn chips

ARG Empanadas \$8
Choice of beef or cheese

MEX Jalapeños Rellenos \$14 V
Jalapeños stuffed w/ herbed goat's cheese

PER Patatas bravas \$12
Crispy roasted chat potatoes w/
jalapeños, avocado cream, salsa bravas

ARG Arancini \$8 V
Rice ball with tomato, black beans & spiced aioli

COL Chicharrón \$18 GF, DF
Fried crispy pork belly w/ pineapple salsa

ARG Gambas \$12 GF
Grilled tiger prawns in chimichurri butter

P.R Ceviche \$19 GF
Red snapper cured in lime w/ mango, red onion,
habanero, coriander & crispy potato

TACOS

MEX Carne \$8 DF
Slow cooked brisket w/ red onion,
jalapeños & coriander

MEX Berenjena \$10 GF, DF
Fried eggplant w/ avocado cream,
corn & pickled cabbage

MEX Pollo \$8
Chipotle honey chicken w/ pico de gallo,
lettuce, Qaxaca cheese

MEX Cordero \$10 GF
Slow braised lamb shoulder w/ feta,
cucumber & chimichurri



LARGE PLATES

ARG Carne asada \$38 GF

Black Angus rump steak w/ chimichurri, roasted potato, squash & zucchini



PER Pollo a la brasa \$36 GF

Marinated grilled chicken breast w/ potato puree & agave grilled baby carrots

PER Pescado \$38 GF

Grilled red snapper fillet w/ herb butter, grilled papaya & white bean salad

BZL CHURRASCO

All served with salad, bacon farofa & garlic bread

Picanha \$38 GF, DF

300g of traditional Brazilian rump steak seasoned w/ rock salt

Linguica \$34 DF

Brazilian pork sausage



Franco \$34 GF, DF

Bacon wrapped chicken breast w/ maple mustard glaze

Vegetais Grelhados \$34 GF

Squash, zucchini, capsicum, red onion, eggplant w/ herbed butter

Abacaxi +\$5 add on

Cinnamon grilled pineapple

DESSERT

MEX Churros \$12 V

w/ cinnamon sugar & dulce de leche



BZL Docinhos \$8 V, GF

Mixed Brazilian sweets

Lunch Special

12-3pm

COL BANDEJA PAISA

Chorizo, pork belly, avocado, stewed beans, rice & fried egg.

+

Guacamole & Corn Chips

+

Paired with choice of beer, house wine or soft drink

\$36

Please note groups of 6 people or more will incur a 10% service charge
A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays