

TAPAS

STARTERS

HOUSE BREAD V - \$6

SPANISH BREAD V - \$14

ROASTED HOUSE BREAD, TOMATO, BASIL, OREGANO, GARLIC, OLIVE OIL SALSA.

MARINATED OLIVES V - \$14

STUFFED GREEN PIMENTO OLIVES, KALAMATA OLIVES, HERBS, SPICES.

EMPANADAS V - \$20

CORN, ONION, BÉCHAMEL, MOZZARELLA STUFFED FRIED PASTRIES.

CALAMARI - \$24

LIGHTLY FLOURED, FRIED, LEMON, AIOLI.

CHORIZO GF - \$19

FRESH PORK, PAPRIKA, SAUSAGE GRILLED WITH CHIMICHURRI.

ROASTED PROVOLONE V - \$20

OREGANO, LEMON, TOUCH CHILLI, GRILLED HOUSE BREAD.

POTATO BRAVAS V - \$16

CRISPY HAND CUT POTATO CHIPS, SPICY TOMATO SALSA, SMOKED PAPRIKA AIOLI.

SEGUNDO PLATO

SOSTA FRINGE PLATTER - \$59 P/P MIN 2 PEOPLE

OLIVES, SALSA CRIOLLA, AIOLI, EMPANADAS, FRIED CALAMARI, ROASTED MUSHROOMS, GRILLED CHICKEN, SCOTCH FILLET, CHIMICHURRI, SALAD, FRIED PAPRIKA POTATOES.

LEMON CHICKEN - \$37

GRILLED FREE RANGE CHICKEN BREAST, SALSA CRIOLLA, ROCKET RED ONION SALAD, CHIMICHURRI.

PENNE CHORIZO (GF AVAILABLE) - \$30

SHORT PASTA TOSSED IN A SLOW COOKED PORK CHORIZO TOMATO RAGU, CHILLI, ROCKET AND BASIL.

BRAISED GOAT (ON AVAILABILITY) - \$42

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

SEAFOOD PLATTER

REFER TO OUR DAILY SPECIALS.

(PLEASE ALLOW 30 MINUTES COOKING TIME)

PAELLA FOR 2 GF - \$99

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

(PLEASE ALLOW 30 MINUTES COOKING TIME)

FISH OF THE DAY

REFER TO OUR DAILY SPECIALS.

FRIED POTATOES MAY CONTAIN TRACES OF GLUTEN.

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

NO SEPARATE OR SPLIT ACCOUNTS.

FOR FUNCTION ENQUIRIES, PLEASE EMAIL
INFO@SOSTAARGENTINIANKITCHEN.COM.AU



ESTABLISHED 2004

ASK FOR OUR SEASONAL SPECIALS
VEGETARIAN VEGAN MENU AVAILABLE

V: VEGETARIAN

GF: GLUTEN FREE

ASADO

ARGENTINE WOOD FIRED GRILL

T-BONE GF 500GR \$55

DRY AGED MINIMUM 21 DAYS.

ANGUS SCOTCH FILLET GF 300GR \$49

GRASS-FED LOCAL.

BEEF FILLET GF 300GR \$49

TENDER GRAIN-FED EYE FILLET.

LAMB CHOPS GF \$39

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

MIXED GRILL GF FOR 1 \$55 FOR 2 \$110

MARINATED PORK BELLY, CHICKEN, CHORIZO, LAMB CHOP, QUAIL AND BEEF.
(PLEASE ALLOW 30 MINUTES COOKING TIME)

SAUCES FOR MEATS

MUSHROOM GF - \$8

BUTTON, PORCINI, ONION, BASIL, TOMATO AND CREAM ROSÉ SAUCE.

GORGONZOLA GF - \$7

BLUE CHEESE, CREAM, PEPPER.

CRIOLLA GF/V - \$6

TOMATO, ONION, PEPPERS, BASIL, OLIVE OIL.

ALL MAIN COURSE MEATS SERVED WITH CHIMICHURRI SAUCE AND
CRISPY FRIED PAPRIKA CHIPS

ENSALADA Y VERDURAS

SALADS AND VEGETABLES

LETTUCE SALAD GF/V - \$13

LETTUCE, BASIL, BALSAMIC VINAIGRETTE.

CUCUMBER SALAD GF/V - \$13

BASIL, RED WINE VINEGAR, EXTRA VIRGIN OLIVE OIL, SEA SALT.

VEGETABLE GREENS GF/V - \$15

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

POSTRES

DESSERT

CHURROS - \$16

TRADITIONAL SPANISH FRIED PASTRIES SERVED WITH WARM RUNNY CHOCOLATE.

HELADOS GF - \$18

VANILLA, CHOCOLATE, AND COCONUT ICE CREAM SERVED WITH YOUR CHOICE OF BRANDY OR BAILEYS, WARM RUNNY CHOCOLATE AND WHIPPED DULCE DE LECHE.

BOMBAS - \$16

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

LIKE US ON:



Sosta
Argentinian
Kitchen

ARGENTINIAN
WOOD FIRED GRILL

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