

TAPAS | ENTRÉE

TRIO OF SKEWERS (GF OPTION) 15

Chicken skewer - beef skewer - vegetarian skewer (capsicum, onion and eggplant) served with Ají (spicy sauce).

COCONUT PRAWNS 18

Locally sourced prawns crumbed in breadcrumbs and coconut flakes served with lime mayo.

CHICKEN ALITAS 17

Twice cooked whole wings served with chipotle mayo.

FOGATA'S CEVICHE (GF) 18

Kingfish cured in lime juice, with pineapple, cilantro and Fogata's salsa.

CALAMAR 14

Whole calamari (pineapple cut) dusted in special seasoning and served with chipotle mayo.

DUO OF EMPANADAS 18

Choice of two puff pastry empanadas:

- pulled pork and potato
- mushroom and potato

CHICHARRÓN 15

Flash fried apple cider and red wine braised pork belly served with chimichurri.

YUCA FRITA 14

Fried cassava sticks served with aioli.

SIDES

ROASTED ROOT VEGETABLE (GF) 9

Medley of pumpkin, potato and parsnip, tossed in herbs and butter

CHARRED CORN (GF) 8

Charcoal grilled corn served with jalapeño butter

LEAF SALAD (GF + V) 8

Mix leaf mesclun, Fogata's salsa with açai dressing

CHIPS 7

Beer battered chips tossed in special seasoning and served with aioli

SWEET POTATO CHIPS 8

Tossed in special seasoning and served with aioli

STEAMED RICE (GF) 4

Steamed rice cooked with garlic, onion and salt

CHEESE BREAD 6

Brazilian style cheese bread

Dips and Sauces: \$2

Chimichurri | Guacamole | Chipotle | Aioli | Lime mayo | Tomato sauce | BBQ sauce | Ají | Molho Vinagrete | Açai & Guaraná

DESSERTS

Desserts change regularly, please enquire with staff for today's availability

MAINS

CARIBBEAN+TROPICAL

FISHADA Market Price

Whole market fish served with coconut rice and patacón.

BANDEJA DEL MAR 39

Locally sourced coconut prawns, calamari tube, mussels and peppered grapefruit marinated baby octopus sautéed in white wine and tomato sugo. Served with flash fried roasted root vegetables, black beans leaf salad and lime mayo.

STUFFED PIMIENTO (V + GF OPTION) 28

Charcoal grilled whole capsicum stuffed with seasoned couscous, pulled pork (or grilled eggplant for vegetarians), served on creamy celeriac purée & salted parsnip chips.

ANDES

INCA TRAIL 32

Fogata's Kingfish ceviche, quinoa and black bean salad, sweet potato fries and flat bread served with guacamole and açai & guaraná dip.

QUINOA SALAD (V) 18

Quinoa, fresh mesclun, house salsa, black beans tossed in açai dressing.

Extras: chicken \$6 | Grilled eggplant \$4 | Avocado \$4

CHICKEN AL CARBON (GF) 32

Charcoal grilled free range chicken breast served with chimichurri, charred corn with jalapeño butter. Dusted with salted celery, paired with a poached egg and drizzled pisco bloody Maria sauce.

PAMPAS

All our charcoal grilled steaks are served with your choice of sauce and accompanied by two side dishes.

RUMP CAP 300G 39

PICANHA NOBRE 250G 37

PORK TOMAHAWK 450G 38

Steak sauce choices

House beef jus | Molho vinagrete | Ají | Spiced mushroom jus | Chimichurri

TO SHARE

Our shares meal are based on average serving size for 2 people

FEIJOADA GOURMET (GF) 45

Hearty black beans stew, slow cooked with red meat and pork, sides of seasoned steamed rice, cassava flour and molho vinagrete.

SEAFOOD PAELLA (GF) 45

Baby octopus paella with mussels, calamari and chorizo cooked in a prawn and saffron broth.

CHURRASCO (GF OPTION) 60

Rump cap cooked medium, chorizo, chicken heart skewers, chicken alitas, beer battered chips with aioli, molho vinagrete and seasoned steamed rice.