

## APPETISERS

### Aperitivos

<b>Trío de Salsas</b> (Trio of dips) Three house-made dips served with blue corn chips (v, gf) 9	<b>Aceitunas</b> (Olives) Warmed olives, rosemary, thyme, chili, coriander, lemon (v, vg, gf, df) 6
<b>Chípa</b> (Parmesan rolls) Paraguayan parmesan buns, house-made smoked butter (v, gf) 9	<b>Panini y Chimichurri</b> (Panini and herb oil) Toasted panini, Argentinean chimichurri (v, vg, df) 7



## CHEF SPECIALS TO SHARE

### Platos de la Casa

<b>Chicharrón de Pollo</b> (Mildly-spiced chicken wings) Our famous fried chicken wings with a spicy red cabbage, apple & jalapeño slaw (df, gf*) 14	<b>Asado de Costillas de Res</b> (Five-hour beef ribs) Slow-cooked ribs in a honey glaze, smoky feijoada beans, chorizo, crispy garlic (gf*) 19
<b>Ají de Gallina</b> (Potato & chicken layered bake) Potato & spiced chicken in a golden dendê oil and ají-infused sauce 14	<b>Fritada de Chanco</b> (Tender pork in orange) Pork slow-cooked in orange, plump potato cake, peanut & thyme sauce, onion jam (gf) 18

## MARINATED SKEWERS ON THE GRILL

### Anticuchos

<b>Res</b> (Beef) Rump steak, capsicum & red pickled onions with garlic dip (df) 11.5	<b>Pollo</b> (Chicken) Ale-marinated chicken, cherry tomatoes, ají verde sauce (df) 11.5
<b>Cerdo y Piña</b> (Pork & pineapple) Ale-marinated pork, grilled pineapple, smoky BBQ glaze (df) 11.5	<b>Polenta y Pera</b> (Polenta & pear) Cheesy polenta, pear, pineapple, onion jam (v, gf) 10

## CITRUS-CURED FISH

### Ceviche

<b>Clásico</b> (Classic) Snapper, chili, peppers, shallots, coriander, fried plantains (gf, df) 15.5	<b>Coco</b> (Coconut) Coconut-dressed snapper, eschallots, chili, fried plantains (gf, df) 15.5
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## SALADS

### Ensaladas

<b>Pera con Manchego</b> (Pear & manchego cheese) Pear, manchego, peppers, mesclun, toasted pepitas (v, gf) 15	<b>Solterito</b> (Peruvian bean salad) Broad beans, corn, tomato, onion, olives, goat's cheese (v, gf, vg*, df*) 14
<b>Banana y Avellana</b> (Banana & hazelnut) Banana, spiced hazelnuts, orange, mesclun, shallots (v, gf) 15	

## DISHES TO SHARE

### Platos para Compartir

<b>Champiñones Rellenos</b> (Stuffed mushrooms) Roasted mushrooms stuffed with chorizo, thyme, manchego (gf) 16	<b>Escondidinho</b> (Brazilian Shepherd's Pie) Beef in a rich gravy, cheesy mash, caramelised banana (gf) 15
<b>Chuletas de Cordero</b> (Chimichurri lamb cutlets) Chargrilled lamb cutlets, sautéed chili potato, chimichurri (gf, df) 17	<b>Empanadas Vegetarianas</b> (Vegetarian empanadas) Pastry parcels with a filling of sweet potato, lentil & chili (v) 14
<b>Pimiento Relleno</b> (Stuffed pepper) Roasted pepper, black beans, spiced rice, salsa, mozzarella (v, gf, vg*, df*) 14	<b>Papas Chorreadas</b> (Potato & cheese bake) Layered potato, coriander, tomato, dill, 3-cheese sauce (v, gf) 12
<b>Causa Limeña</b> (Chicken, potato & avo stacks) Chilled stacks of spiced potato, creamy chicken, avocado, lime (df) 16	<b>Puchero</b> (South American stew) Chorizo, chicken, chickpeas, beef & vegies in a hearty stew (gf*, df*) 16
<b>Pescado</b> (Fish of the Day) Ask our team about today's fish special 17	

## SIDES

### Acompañantes

<b>Torresmo</b> (Crispy fried pork belly) Street dish of crispy fried pork belly with spicy tomato relish (gf, df) 9.5	<b>Cassava Fritas</b> (Cassava chips) The potato chips of Brasil - only better. Served with aioli (v, gf, df, vg*) 7
<b>Batatas Fritas</b> (Sweet potato fries) Sweet potato chips with peri peri salt & sour cream dressing (v, df*) 6	<b>Arroz</b> (Spiced rice) Rice gently infused with garlic & onion (v, vg, gf, df) 5
<b>Ensalada Verde</b> (Green salad) Mesclun, pepper, shallot, tomato, mustard dressing (v, gf, df, vg*) 6	<b>Ensalada de Quinoa</b> (Quinoa salad) Quinoa, peppers, black beans, tomato, onion, lemon (v, vg, gf, df) 7

## DESSERTS

### Postres

<b>Pastel de Piña Colada</b> (Piña Colada cheesecake) Pineapple & lime cheesecake & shot of rum syrup (v) note: contains alcohol 13	<b>Crêpes</b> (Crêpes & gelato) Crêpes, caramel sauce, strawberries, vanilla gelato (v) 12
<b>Buñuelos de Banana</b> (Banana Fritters) Banana fritters, caramel sauce, served with vanilla gelato (v) 9.5	<b>Arroz Doce</b> (Colombian rice pudding) Sweet rice, drunken raisins, vanilla gelato, almond biscuit (v, gf) 11
<b>Volcán de Chocolate</b> (Chocolate volcano) Oozy chocolate lava cake, vanilla gelato, chili syrup (v) 15	<b>Espresso Ahogado</b> (Affogato) Vanilla gelato & espresso shot + our house banana rum (v, gf) note: contains alcohol +10

**\$12.90 EXPRESS LUNCH SPECIALS**  
or \$15 including Sangria - available until 4pm

<b>Pinchos de Pollo</b> (Marinated chicken skewers) Chicken skewers in lime, garlic & soy with a dressed house salad (gf, df)	<b>Feijoada</b> (Smoky beans & rice) Smoky black beans with chorizo & beef, spiced rice, fried plantain (gf*)
<b>Uruguayan Chivito</b> (Pulled pork toasted panini) Panini of pulled pork, kiss peppers, onion jam, mozzarella & spicy slaw	<b>Colombian Hamburguesa</b> (Machu hamburger) Burger with onion jam, mozzarella, tomato & aioli (df*) + Beer-battered chips (v) +5

## SHARE PLATTERS FOR 2, 3 or 4 people

Let us do the hard work. Savour a spectacular platter laden with favourite dishes, followed by a delicious dessert

\$45 per person

### Trío de Salsas (Trio of dips)

Three house-made dips served with blue corn chips (v, gf)

### Champiñones Rellenos (Stuffed mushrooms)

Roasted mushrooms, chorizo, thyme & manchego stuffing (gf)

### Causa Limeña (Chicken, potato & avocado stacks)

Chilled stacks of spiced potato, creamy chicken, avocado, lime (df)

### Torresmo (Crispy fried pork belly)

Street dish of crispy fried pork belly & spicy tomato relish (gf, df)

### Empanadas Vegetarianas (Vegetarian empanadas)

Pastry parcels with a filling of sweet potato, lentil & chili (v)

### Chicharrón de Pollo (Mildly-spiced chicken wings)

Our famous fried chicken wings with a spicy cabbage & apple slaw (df, gf\*)

### Cassava Fritas (Cassava chips)

The potato chips of Brasil - only better (v, gf, df, vg\*)

### Chuletas de Cordero (Chimichurri lamb cutlets)

Chargrilled lamb cutlets, sautéed chili potato, chimichurri (gf, df)

### Ensalada Verde (Green salad)

Mesclun, pepper, shallot, tomato, mustard dressing (v, gf, df, vg\*)

### Buñuelos de Banana (Banana Fritters)

Banana fritters, caramel sauce, & vanilla gelato (v)

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## \$9 CHILDREN'S MENU

### Chicken Skewers & Rice

Marinated chicken skewers served with rice

### Machu Burger

House-made burger with cheese & tomato sauce - lettuce optional!

### Beef Quesadilla

Toasted soft tortilla filled with seasoned ground beef & melty cheese

### Veggie Quesadilla

Toasted soft tortilla with rice & melty cheese. Avocado & salsa optional

### Fried Chicken Wings

Mildly spiced wings served with salad or chips

Gelato Scoop or Mini Fruit Mocktail \$3

## FLAVOURS OF SOUTH AMERICA

### SET MENU FOR 4 OR MORE

A ten-dish feast showcasing the best of South America. Sit back, relax & we'll take you on the grand tour...

\$39 per person

### Trío de Salsas (Trio of dips)

Three house-made dips served with blue corn chips (v, gf)

### Aceitunas (Olives)

Warmed olives, rosemary, thyme, garlic, coriander (v, vg, gf, df)

### Ceviche Clásico (Classic cured fish)

Snapper, chili, peppers, shallots, coriander, fried plantain (gf, df)

### Torresmo (Crispy fried pork belly)

Street dish of crispy fried pork belly & spicy tomato relish (gf, df)

### Asado de Costillas de Res (Five-hour beef ribs)

Slow-cooked ribs in a honey glaze, smoky feijoada beans, chorizo, crispy garlic (gf\*)

### Ensalada Verde (Green salad)

Mesclun, pepper, shallot, tomato, mustard dressing (v, gf, df, vg\*)

### Chuletas de Cordero (Chimichurri lamb cutlets)

Chargrilled lamb cutlets, sautéed chili potato, chimichurri (gf, df)

### Solterito (Peruvian bean salad)

Broad beans, sweetcorn, onion, tomato, olives, fetta (v, gf, vg\*, df\*)

### Chicharrón de Pollo (Mildly-spiced chicken wings)

Our famous fried chicken wings with a spicy cabbage & apple slaw (df, gf\*)

### Papas Chorreadas (Potato & cheese bake)

Layered potato, coriander, tomato, dill, 3-cheese sauce (v, gf)

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## THE MACHU VIP CARD

Apply online to receive your free VIP Card. Bring it along to Machu and enjoy specials each week including free tastings, complimentary dishes, delicious drinks....and more. There's no catches - we just want to say thank you for your continued support.  
[www.machupicchubar.com.au](http://www.machupicchubar.com.au) (must be over 18 to apply)



# machu picchu

south american  
restaurant & bar

Open 7 days for lunch and dinner

12-20 Ocean Street, Maroochydore.

Bookings 0481 217 693

## WHAT'S ON @ MACHU

**Monday:** \$9 margaritas all day  
**Tuesday:** Free salsa lessons from 7.30pm  
**Wednesday:** Special menus and tastings  
**Thursday:** Live Latin guitar & rum tastings  
**Friday:** Fiesta Friday with live music  
**Saturday:** Latin dance party with salsa DJs from 8pm  
**Sunday:** Salsa Sunday lunch (free lessons from 2pm)

We cannot offer split bills on Friday and Saturday nights